

| Food & Cookery KS4 | Curriculum Team Vision |
|---|------------------------|
| <p>At OMA we believe education is for everyone, that all students irrespective of their backgrounds, will be exceptional pupils, so they are equipped with the necessary knowledge, skills, qualifications, and mind-set to contribute positively to society.</p> <p>Everything we do in the vocational faculty is aimed at providing an ambitious and challenging curriculum which inspires, motivates, and exploits the limitless potential of all our students. This will be achieved by us <i>'being inspired by the past - creating excellence in the present- by embracing the future'</i>.</p> <p>Our long-term aim is to produce thinking, adaptable adults capable of taking his / her place in a changing technological society. We strive to create distinctive and dynamic partnerships between students and the world or work, forging active relationship with industry-based external training providers and employers.</p> <p>The vocational curriculum seeks to promote an educational culture which is scientific, technological, creative, healthy, and entrepreneurial within the framework of the school and national curriculum. In addition, our faculty aims to provide the excellent practical technological, scientific, and holistic communication skills needed by our manufacturing and service industries within the UK and global markets. Thus, ensuring that our students will be well-educated and skilled, ready, and able to progress into employment, further training, or higher education according to their individual aptitudes and ambitions.</p> <p>The faculty will be truly cross-curricular and will use aspects of many subjects to aid the students when developing innovative ideas and solving problems individually or as a team. The only boundary to making an impact in the future is our <i>'imagination'</i> and our ability to <i>'engineer'</i> the solutions that could affect peoples' lives. Students arrive and leave our faculty with a sense of wonder in learning.... that they will carry with them for a lifetime.</p> | |
| <p>Pupils should be taught to:</p> <ul style="list-style-type: none"> • Focus on the study of food and cookery • Offer breadth and depth of study, incorporating a key core of knowledge • Provide opportunities to acquire a range of practical and technical skills The objectives of this qualification are to: <ul style="list-style-type: none"> • Provide an understanding of health and safety relating to food, nutrition, and the cooking environment • Provide an understanding of legislation in the food industry • Identify and understand food provenance • Provide an understanding of the main food groups, key nutrients and what is required as part of a balanced diet • identify factors that can affect food choice • Explore recipe development and how recipes can be adapted • Understand how to cater for people with specific dietary requirements • Demonstrate menu and action planning • Be able to evaluate and consider how to improve completed dishes • Demonstrate the application of practical skills and techniques through all aspects of the qualification content areas | |
| <p>Pupils will learn about the different types of providers within the hospitality and catering industry, the legislation that needs to be adhered to and the personal safety of all of those involved in the business, whether staff or customers. They will learn about the operation of hospitality and catering establishments and the factors affecting their success. The knowledge and understanding gained will enable the pupils to respond to issues relating to all factors within the hospitality and catering section and provide the ability to propose a new provision that could be opened in a given location to benefit the owner and the local community.</p> | |

Where can studying Food & Cookery take you? Click on the link below:

https://resources.careersandenterprise.co.uk/sites/default/files/2021-01/1438_MLMF_PPT_GEOGRAPHY_FINAL_ON_SCREEN.pptx

Subject: Food & Cookery Vocational award (NCFE)

Year 11 Curriculum Map 2023-2024

| Terms | Topics covered and core knowledge and skills | Links to careers | Links to the Knowledge organiser and other additional resources |
|-------------|--|--|---|
| Half term 3 | <p>Understand menu planning Explain factors to consider when proposing dishes for menus:</p> <ul style="list-style-type: none"> • Time of year e.g. seasonality of commodities, seasonal events • Skills of staff • Equipment available • Time available • Type of provision e.g. service, location, size, standards • Finance e.g. costs, customer needs • Client base <p>Explain how dishes on a menu address environmental issues:</p> <p>Dishes</p> <ul style="list-style-type: none"> • Preparation and cooking methods • Ingredients used • Packaging <p>Environmental issues</p> <ul style="list-style-type: none"> • Conservation of energy and water • Reduce, reuse, recycle • Sustainability e.g. food miles, provenance <p>Explain how menu dishes meet customer needs:</p> <ul style="list-style-type: none"> • Nutritional • Organoleptic • Cost e.g. premium priced dishes, value for money <p>Plan the production of 2 dishes for a menu – for a specified customer:</p> <ul style="list-style-type: none"> • Sequencing • Timing • Mise en place • Cooking • Cooling • Hot holding | <p>https://nationalcareers.service.gov.uk/</p> <p>https://www.learnintoleap.co.uk/catering-careers/</p> <p>https://www.youthemployment.org.uk/careers-hub-sector/catering-and-hospitality/</p> <p>https://www.careersincatering.co.uk/</p> <p>https://www.institutEOFhospitality.org/</p> <p>https://people1st.co.uk/</p> <p>https://www.bighospitality.co.uk/</p> | <p>https://www.food.gov.uk/</p> <p>https://foodafactoflife.org.uk/news/open-farm-sunday-2022/</p> <p>https://www.nutrition.org.uk/</p> <p>https://foodafactoflife.org.uk/14-16-years/food-commodities/</p> <p>https://foodafactoflife.org.uk/resources/?q=food%20safety</p> <p>https://www.gdalabel.org.uk/gda/gda_values.html</p> <p>Knowledge Organisers:</p> <p>KO - unit 2</p> |

| | | | |
|-------------|--|--|--|
| | <ul style="list-style-type: none"> • Completion • Serving (presented as if to be served) | | |
| Half term 4 | <p>Amending and developing recipes The learner will understand how to amend and develop recipes when food is prepared and cooked, using a range of ingredients for:</p> <ul style="list-style-type: none"> • different groups of people • activity level • food-related health conditions • factors affecting food choice: <ul style="list-style-type: none"> o social o environmental o seasonality <p>Evaluating completed dishes The learner will understand how amended dishes are evaluated and the factors which must be considered:</p> <ul style="list-style-type: none"> • choice of alternative ingredients and the impact of their individual characteristics on: <ul style="list-style-type: none"> o taste o appearance/presentation o smell o texture • nutritional content of completed dishes • final presentation of cooked dishes • how the completed dishes could be improved <p>Interpreting a customer brief The learner will understand the purpose of a customer brief:</p> <ul style="list-style-type: none"> • specific requirements to determine: <ul style="list-style-type: none"> o theme of the menu o number of courses o number of dishes required o number of people being catered for o budget o nutritional content o food-related health conditions o range of preparation, cooking methods and techniques o factors affecting food choice o sensory features of chosen dishes • selection of appropriate dishes to meet the customer's requirements • reasons for choice to the customer | | |