



ST. CATHERINE'S COLLEGE

A CHURCH OF ENGLAND ACADEMY

Learning overview for: NCFE Level 1 / 2 Technical award in Food and Cookery			Year group: 11	
Term	Key topics / scheme of work	What most pupils will learn (Prior assessment may alter starting point & content)	Key skills used	How will this learning be assessed?
1 September	CA3 part 5 to complete Content Area 5 (practical) Food preparation, cooking skills and techniques	3.4 Nutrient imbalances 3.5 Fibre 3.6 Nutritional requirements for different groups of people 3.7 Food-related health conditions 3.7.1 Health conditions 3.7.2 Intolerances 3.7.3 Allergies 3.8 Nutritional information on food labels	Fresh Pasta making Tagliatelle Ravioli Cannelloni /or free choice Pasta dish NEA related preparation (given brief in Sept of Year 11)	Teacher observation / photos of completed dishes Pupils to practical taking of each other photos of key stages during their making
1 October	Content Area 4	4.1 Social factors	Lasagne – adapted for different special diets	Student booklets and folders.





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	<p>Factors affecting food choice</p> <p>Content Area 5 (practical)</p> <p>Food preparation, cooking skills and techniques</p>	<p>4.2 Environmental factors</p> <p>4.3 Seasonality</p>	<p>Special diets practical work. Adapting dishes to suit different dietary needs</p> <p>E.g.</p> <p>Vegetarian dishes</p> <p>Coeliac</p> <p>Lactose</p>	<p>Through observations / photos of the practical activity.</p> <p>Evaluations and written work.</p> <p>Homework.</p> <p>End of unit tests.</p>
2	<p>Content Area 6.</p> <p>Recipe amendment, development, and evaluation</p>	<p>6. Recipe amendment, development, and evaluation</p> <p>6.1 Recipe amendment</p> <p>6.1.1 Amending and developing recipes.</p> <p>6.2 Evaluating completed dishes (N.B this will also be dovetailed in to take place throughout practical lessons)</p>	<p>Practical to extend their skills.</p> <p>Meat and meat Handling</p> <p>Amending recipes to suit differing needs.</p> <p>Portioning chicken and Spanish chicken</p>	<p>Student booklets and folders.</p> <p>Through observations / photos of the practical activity.</p> <p>Evaluations and written work.</p> <p>Homework.</p>





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	Content Area 5 (practical) Food preparation, cooking skills and techniques		Chicken supreme and Duchess potatoes – piped. Range of dishes to prepare students for NEA. TBC (Depending on brief given out in September from the NCFE exam board)	End of unit tests and past papers completed.
3	Content Area 7. Menu and action planning for completed dishes Content Area 5	7.1 Interpreting a customer brief 7.2 Menu planning 7.3 Action planning 7.4 Evaluating the planning and outcome of completed dishes against the requirements of a customer brief	Developing practical ideas from differing requirements of practice customer briefs Various practical work / dishes Chosen by students to fit the brief Working as high skill and technique as possible. See skills lists	Student booklets and folders. Through observations / photos of the practical activity. Evaluations and written work. Homework.





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	(practical) Food preparation, cooking skills and techniques			End of unit tests and past papers completed.
4	NEA 16 H 30 mins	NEA delivery (60% weighting)	Synthesizing all knowledge and understanding and applying it to the brief.	Externally set and internally marked and externally moderated synoptic project
5	Exam preparation	Revision and preparation for external exam (40 % weighting)	Exam technique skills Revision skills	Externally set and marked written exam

