

Subject: Subject: Food Technology

Year group: 10

Independent Learning Termly plan – Autumn

Week commencing	Topic area	Task description/link	Due date W/B	Recovery curriculum ragging (KS4+5)
		Students are to complete an exam question (Sheet will be set on Arbor)		
	Types of establishments	The catering services sector - What is hospitality? - GCSE Hospitality (CCEA) Revision - BBC Bitesize 1-1-1 types-of-h-and-c-provision.pdf (wjec.co.uk) 1-1-1 types-of-service-in-commercial-and-non-commercial-provisions.pdf (wjec.co.uk)		
	Food Safety Food legislations	Hazard Analysis and Critical Control Points (HACCP) - Health and safety - GCSE Hospitality (CCEA) Revision - BBC Bitesize Knowledge Organiser: https://resource.download.wjec.co.uk/vtc/2022-23/wjec22-23_7-3/a/wjec/1-4-1_hospitality-and-catering-and-the-law.pdf 1-3-2-food-safety.pdf (wjec.co.uk)		

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	Importance of Nutrition	https://www.foodafactoflife.org.uk/media/6062/macronutrients-kq-1416he.docx https://www.foodafactoflife.org.uk/media/6064/micronutrients-kq-1416he.docx Nutrients - Nutrition & food - GCSE Hospitality (CCEA) Revision - BBC Bitesize Minerals - Nutrition & food - GCSE Hospitality (CCEA) Revision - BBC Bitesize Knowledge Organiser: 2-1-1-understanding-the-importance-of-nutrition.pdf (wjec.co.uk)		
	How nutritional value is changed during cooking. <ul style="list-style-type: none"> • know how the different cooking methods impact on the nutritional value of foods • know the factors to consider when planning menus • be aware of environmental issues when cooking 	Cooking methods - Special diets - GCSE Hospitality (CCEA) Revision - BBC Bitesize Knowledge Organiser: 2-1-2-how-cooking-methods-can-impact-on-nutritional-value.pdf (wjec.co.uk) Design and Technology GCSE: Healthy cooking methods - BBC Teach		

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	<p>Know how food can cause ill health.</p> <ul style="list-style-type: none"> • describe food related causes of ill health • describe the role and responsibilities of the Environmental Health Officer (EHO) Role • describe food safety legislation • 4 describe common types of food poisoning • describe the symptoms of food induced ill health 	<p>Students are to complete an exam question (Sheet will be set on Arbor)</p> <p>Knowledge Organiser:</p> <p>4.1 ko food-related-ill-health.pdf (wjec.co.uk)</p> <p>Food safety – CCEA - Video - GCSE Home Economics: Food and Nutrition (CCEA) - BBC Bitesize</p> <p>Campylobacter - Food safety – CCEA - GCSE Home Economics: Food and Nutrition (CCEA) Revision - BBC Bitesize (Slides 2-5)</p> <p>EHO https://resource.download.wjec.co.uk/vtc/2021-22/el21-22_14-18b/eng/14-18b_3_the-environmental-health-officer_.pdf</p>		
	Preventative measures for food induced ill health	14-18b 2 preventative-control-measures-of-food-induced-of-ill-health_.pdf (wjec.co.uk)		
		HALF TERM		
	Seasonality	http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/ https://getrevising.co.uk https://www.s-cool.co.uk/gcse/food-technology		
	Dietary needs and culture	http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/ https://getrevising.co.uk <p>Knowledge Organiser:</p> https://resource.download.wjec.co.uk/vtc/2021-22/el21-22_14-18d/eng/2-1-1-nutrition-at-different-life-stages-and-special-dietary-needs.pdf		

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	Where food comes from- Food Provenance	<ul style="list-style-type: none"> Create a mind map on how we can make the environment better regarding packaging. Think of how we can, as a nation, become greener. Think of the 3R's. Now turn your mind map over and on the back of the mind map you've just drawn see if you can remember everything you have put down. <p>Answer this 4 mark exam question "how can a catering business become greener?"</p>		
	Cooking and food preparation- Factors affecting choice of food.	<ul style="list-style-type: none"> Label on an A4 sheet of paper any factors you can think of that will affect your choice of food. Think of culture and diets how could these be affected? 		
	Explain factors to consider when proposing dishes for menus	Choose a recipe and write down what factors you need to consider when planning a menu think of the staff, time of year, equipment needed, type of provision and the cost.		
	Job roles and responsibilities	http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/ https://getrevising.co.uk https://www.s-cool.co.uk/gcse/food-technology		
	Working contract types (full time, Part time and casual)	http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/ https://getrevising.co.uk https://www.s-cool.co.uk/gcse/food-technology		
	Understand how hospitality and catering provision operate <ul style="list-style-type: none"> describe the operation of the kitchen describe the operation of front of house explain how hospitality and catering provision meet customer requirements 	http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/ https://getrevising.co.uk https://www.s-cool.co.uk/gcse/food-technology		