

## Hobart High School Key Stage 4 Curriculum Map – Year 10

Department Design Technology - Food Preparation and Nutrition      OCR exam board.

|                 | GCSE Unit, Topic or Summary of work covered                                                                                                                                                   | Knowledge & Skills Developed                                                                                                                                                                                                                                                                                 | Assessment                                                                                                                                    | Personal Development                                                                                                                                                                                          |
|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Autumn 1</b> | Knife skills<br>Detailed time plans<br>Preparation<br>Nutrition<br>Food safety<br>Sensory analysis<br>Preservation<br>Relationship between diet and health                                    | Practicals to support theory<br>Risotto<br>Sponge fruit flan<br>Ruff puff pastry and dish<br>Pickles<br>Sweet mincemeat<br>Chutney<br>mayonnaise                                                                                                                                                             | Starters for 10<br>End of year exam<br>DNA assessments<br>Peer assessment and support<br>Students supporting students, taking on leader roles | Safe and hygienic working in the kitchen<br>Nutrition and healthier eating choices<br>Adapting recipes<br>Analysing products and adapting recipes<br>Seasonality and preservation of foods<br>Food provenance |
| <b>Autumn 2</b> | Nutrition – labelling, guidelines<br>Health issues and food<br>Vegetarianism and ethics<br>Foods from other cultures<br>Cooking methods and their products<br>Energy balance, diet and health | Meatballs in tomato sauce<br>Christmas cake<br>Vegetarian dish<br>Focaccia<br>Potato experiments<br>Bread rolls – shaping/textures/finish<br>Upside down pudding oven v microwave v steamer<br>Marzipanning Christmas cake<br>Icing cake<br>Final icing and decoration<br>Mince pies with own made mincemeat |                                                                                                                                               | Labelling of foods<br>Food and health<br>Cultural foods<br>Vegetarianism<br>Cooking methods<br>Energy balance                                                                                                 |
| <b>Spring 1</b> | Planning for NEA2 yr10 practical exam                                                                                                                                                         | How to answer the question<br>Time planning – dovetailing<br>Products to gain extra marks<br>Time management and organisation<br>Practicing for independent and safe working<br>Researching methods                                                                                                          |                                                                                                                                               | Accurate and detailed timeplanning<br>Being independent<br>Developing speed and organisation for practical work                                                                                               |

|                 |  |                                                                                                                                                                                                                                                                |  |                                                                                                                              |
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|                 |  | <p>Nutrition on the PC<br/>         Costing of dishes on the PC<br/>         Presentation of foods and finishing techniques</p>                                                                                                                                |  |                                                                                                                              |
| <b>Spring 2</b> |  | <p>Food practical exam<br/>         Science experimenting for NEA1<br/>         Food provenance and food from other cultures<br/>         Raising agents practicals<br/>         Sauces practicals</p>                                                         |  | <p>Scientific testing,<br/>         writing hypothesis<br/>         explaining results<br/>         planning experiments</p> |
| <b>Summer 1</b> |  | <p>Commodities and food groups<br/>         Production methods and processing<br/>         Food security<br/>         Review practical exam and develop practical skills<br/>         Setting mixtures<br/>         Further food skills for practical exam</p> |  | <p>Where our food comes from<br/>         Farming methods<br/>         Food choices<br/>         Food miles</p>              |
| <b>Summer 2</b> |  | <p>Technological developments<br/>         Exam questions techniques for answering before mocks<br/>         Mini practical task to encourage speed and efficiency of working</p>                                                                              |  |                                                                                                                              |

## Hobart High School Key Stage 4 Curriculum Map – Year 11

Department / Syllabus link: Design Technology – Food Preparation and Nutrition OCR board

|                 | GCSE Unit, Topic or Summary of work covered            | Knowledge & Skills Developed                                                       | Assessment                                                                                                                                    | Personal Development                                                                                   |
|-----------------|--------------------------------------------------------|------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
| <b>Autumn 1</b> | NEA1 – food science investigation                      | Learning to plan and carryout investigations scientifically<br>GCSE skill building | Starters for 10<br>End of year exam<br>DNA assessments<br>Peer assessment and support<br>Students supporting students, taking on leader roles | Investigation skills<br>Explaining skills<br>Organisation and planning skills<br>Adapting tasks skills |
| <b>Autumn 2</b> | Mock NEA2 Food preparation and planning practical exam | Research task<br>Produce ideas<br>Planning costing, nutritional analysis           | 3hr practical exam and portfolio<br>Self and peer assessment<br>Teacher verbal/written feedback<br>Mock written exam                          | Healthy eating choices                                                                                 |
| <b>Spring 1</b> | Actual NEA2 planning and practical exam                | Foods from other cultures                                                          | Practical exam and portfolio<br>GCSE assessment                                                                                               | Food choices and culture                                                                               |
| <b>Spring 2</b> | Revision and practice exam preparation                 | Developing exam technique<br>Review and revise subject knowledge                   |                                                                                                                                               |                                                                                                        |
| <b>Summer 1</b> | Revision and practice exam preparation                 |                                                                                    |                                                                                                                                               |                                                                                                        |
| <b>Summer 2</b> |                                                        |                                                                                    |                                                                                                                                               |                                                                                                        |