

DESIGN TECHNOLOGY

KS4 (Food)

Curriculum Purpose

Students will complete a range of dishes in year 10 (cooking roughly once a week) and learn food science and nutrition theory to give them all the skills and experience they need to be able to complete their controlled assessment in year 11. This course is a mix of practical and theory lessons.

YR10



When and how assessment of learning will happen

Assessment will be ongoing throughout the project. Students will receive verbal feedback as they progress through tasks and overcome problems and challenges within their learning. They will be encouraged to reflect on success and problems that they themselves and others around them have encountered. They will also have the opportunity to self and peer assess using guidance sheets tailored to each project. They will be able to reflect and plan improvements. There will often be dedicated improvement and reflection time (DIRT) Planned into lesson sequences to action their improvements. At the end of each project they will receive a summative comment in relation to their work and outcome and mark given against GCSE mark criteria of 0-9 grades Verbal instructions, advice and feedback will be frequently given during practical tasks



Specification Link

<https://cdn.sanity.io/files/p28bar15/green/a4c15e7bbb429c2ed8b5964d-97f01ad22cdb61a3.pdf>

Paper 1: Food preparation and nutrition
What's assessed Theoretical knowledge of food preparation and nutrition from Sections 1 to 5.
How it's assessed <ul style="list-style-type: none"> Written exam: 1 hour 45 minutes 100 marks 50% of GCSE
Questions <ul style="list-style-type: none"> Multiple choice questions (20 marks) Five questions each with a number of sub questions (80 marks)

Non-exam assessment (NEA)
What's assessed Task 1: Food investigation (30 marks) Students' understanding of the working characteristics, functional and chemical properties of ingredients. Practical investigations are a compulsory element of this NEA task. Task 2: Food preparation assessment (70 marks) Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.
How it's assessed <ul style="list-style-type: none"> Task 1: Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation. Task 2: Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.



The final exams/ assessment:

For Food Students both their NEA 1 and NEA 2 pieces of written coursework will be completed in year 11. NEA1 is an experiment and write up based on the chemical and functional properties of food and NEA2 is a response to a food related brief which includes planning, experimenting and then cooking 3 dishes in a timed period and analysing and evaluating the outcomes.

Home Learning expectations

Students should keep up with their classwork by completing planning and project work relevant to their lessons in school. If any lessons are missed they should catch up and complete the work so they don't have any gaps in their learning.

Food students should ensure they organise and purchase ingredients prior to their practical lessons



Useful Information

- <https://www.bbc.co.uk/bitesize/subjects/zdn9jhw>