

# DESIGN TECHNOLOGY

## KS4 (Food)

YR10

### 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.



### 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>

### 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/zdn9jhv>

