

The Beacon Centre

Food Technology

Food Technology is a valuable subject for all pupils, but above all more so for our students. Food Technology promotes Social, Moral, Spiritual and Cultural development as well as health, hygiene, nutrition, and food science as well as food preparation. Cooking and healthy eating is an important life skill and Food Technology is focused on preparing healthy dishes safely and hygienically. Students will explore healthy eating and balanced diets and will learn about the nutritional needs of different groups in society.

Food Technology is a popular subject and students are provided with an opportunity to be creative and independent. Students can explore their creativity in cooking and preparing a variety of dishes. The learning environment needs to be flexible to facilitate planning, designing, evaluation, preparation, and realization. There need to be areas for research, group discussion and for interaction.

Through a subject like Food Technology, pupils will develop confidence, independence, problem solving skills and self-esteem. They will also learn the value of home cooked food and how this can help towards physical and mental health. Food Technology is majority a practical based subject which students fully engage with and often choose to pursue as a future career within the catering industry. Food Technology will also provide pupils with a good basic level of cooking skills which they can use in later life.

Here at The Beacon Centre we offer the Pearson BTEC Level 1 and Level 2 Awards in Home Cooking Skills, WJEC Hospitality and Catering, ASDAN and Entry Level Awards therefore the pupils get to take away a professional qualification in this subject.

Long Term overview of the topics that each class will study during each half term.					
	Key Stage 3b	Key Stage 3a	Year 10	Year 11	Green Room
Autumn 1	Breakfast BTEC Home Cooking Skills Level 1	Breakfast BTEC Home Cooking Skills Level 1	Starters BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Starters BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Breakfast BTEC Home Cooking Skills Level 1 ASDAN/ Entry Level Certificate
Autumn 2	Vegetables and Mince BTEC Home	Vegetables and Mince BTEC Home	Vegetables and Mince BTEC Home	Vegetables and Mince BTEC Home	Vegetables and Mince BTEC Home

	Cooking Skills Level 1	Cooking Skills Level 1	Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Cooking Skills Level 1 ASDAN/ Entry Level Certificate
Spring 1	Meat Meals BTEC Home Cooking Skills Level 1	Meat Meals BTEC Home Cooking Skills Level 1	Meat Meals BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Meat Meals BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Meat Meals BTEC Home Cooking Skills Level 1 ASDAN/ Entry Level Certificate
Spring 2	Quick Cook Meat BTEC Home Cooking Skills Level 1	Quick Cook Meat BTEC Home Cooking Skills Level 1	Quick Cook Meat BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Quick Cook Meat BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Quick Cook Meat BTEC Home Cooking Skills Level 1 ASDAN/ Entry Level Certificate
Summer 1	Chicken BTEC Home Cooking Skills Level 1	Chicken BTEC Home Cooking Skills Level 1	Chicken BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Chicken BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Chicken BTEC Home Cooking Skills Level 1 ASDAN/ Entry Level Certificate
Summer 2	Puddings BTEC Home Cooking Skills Level 1	Puddings BTEC Home Cooking Skills Level 1	Puddings BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Puddings BTEC Home Cooking Skills Level 1 or 2 WJEC Hospitality and catering ASDAN/ Entry Level Certificate	Puddings BTEC Home Cooking Skills Level 1 ASDAN/ Entry Level Certificate

Potential qualifications that can be achieved in this subject area:

GCSE, WJEC, BTEC, Cambridge National, ASDAN, Functional Skills, Entry Level Certificate

Class: Key Stage 3A					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will explore the different cultural influences on food in Britain. Independence and Organisation - Focus on targets with pupils working towards independent learning using their ILPs to effectively organise their work to ensure all tasks are completed appropriately.</p>	<p>Pupils will learn about the importance of a healthy diet for each different life stage, health and safety to reduce the risk of cross contamination. Students will research and explore healthy eating and discover how to make the right choices for fitness and body maintenance including how to plan balanced meals for optimum nutritional needs. Students will understand how they can:</p> <ul style="list-style-type: none"> <input type="checkbox"/> recognize, understand and consider the feelings of others <input type="checkbox"/> stop and think before acting <input type="checkbox"/> respect each other's personal space 	<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will research and explore different fads and fashions in food discovering how tastes have changes over the decades since the end of the second world war.</p>	<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will discover contrasts between sweet/savoury/ sour/bitter/full fat/fat free, healthy/unhealthy. Attention looking at how they can:</p> <ul style="list-style-type: none"> <input type="checkbox"/> listen to and follow instructions <input type="checkbox"/> focus their attention and stay on task for increasingly long periods <input type="checkbox"/> resist distractions 	<p>Pupils will understand how to economise when cooking a meal. 2. Understand the value of passing on information about home cooking. 2.1 Reflect on own learning about the value of gaining of cooking skills. 2.2 Identify ways to pass on information about home cooking.</p>	<p>Mock Exam/ Exam</p> <p>2. Understand the value of passing on information about home cooking. 2.1 Reflect on own learning about the value of gaining of cooking skills. 2.2 Identify ways to pass on information about home cooking.</p>

Class: Key Stage 3B					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will explore the different cultural influences on food in Britain. Independence and Organisation - Focus on targets with pupils working towards independent learning using their ILPs to effectively organise their work to ensure all tasks are completed appropriately.</p>	<p>Pupils will learn about the importance of a healthy diet for each different life stage, health and safety to reduce the risk of cross contamination. Students will research and explore healthy eating and discover how to make the right choices for fitness and body maintenance including how to plan balanced meals for optimum nutritional needs. Students will understand how they can:</p> <ul style="list-style-type: none"> <input type="checkbox"/> recognize, understand and consider the feelings of others <input type="checkbox"/> stop and think before acting <input type="checkbox"/> respect each other's personal space 	<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will research and explore different fads and fashions in food discovering how tastes have changes over the decades since the end of the second world war.</p>	<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will discover contrasts between sweet/savoury/ sour/bitter/full fat/fat free, healthy/unhealthy. Attention looking at how they can:</p> <ul style="list-style-type: none"> <input type="checkbox"/> listen to and follow instructions <input type="checkbox"/> focus their attention and stay on task for increasingly long periods <input type="checkbox"/> resist distractions 	<p>Pupils will understand how to economise when cooking a meal. 2. Understand the value of passing on information about home cooking. 2.1 Reflect on own learning about the value of gaining of cooking skills. 2.2 Identify ways to pass on information about home cooking.</p>	<p>Mock Exam/ Exam 2. Understand the value of passing on information about home cooking. 2.1 Reflect on own learning about the value of gaining of cooking skills. 2.2 Identify ways to pass on information about home cooking.</p>

Class: Year 10

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Unit 2 LO1 Understanding the importance of nutrition when planning menus.</p> <p>UNIT 2 LO3 be able to cook dishes.</p>	<p>Unit 2 LO2 Understand menu planning.</p> <p>UNIT 2 LO3 be able to cook dishes.</p>	<p>UNIT 2 LO3 be able to cook dishes.</p>	<p>UNIT1 LO4 Know how food can cause ill health.</p> <p>UNIT 2 LO3 be able to cook dishes.</p>	<p>Unit 1 LO5 Be able to propose a hospitality and catering provision to meet specific requirements.</p> <p>UNIT 2 LO3 be able to cook dishes.</p>	<p>Mock Exam and Desserts</p>

Class: Year 11					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Unit 2 LO1 Understanding the importance of nutrition when planning menus.</p> <p>Unit 2 LO2 Understand menu planning.</p> <p>UNIT 2 LO3 Be able to cook dishes.</p>	<p>UNIT1 LO4 Know how food can cause ill health.</p> <p>Unit 1 LO5 Be able to propose a hospitality and catering provision to meet specific requirements.</p>	<p>Unit 1 LO1 Understanding the environment of the hospitality and catering industry.</p> <p>UNIT 2 LO3 Be able to cook dishes.</p>	<p>Unit 1 LO2 Understand how hospitality and catering provisions operate</p> <p>UNIT 2 LO3 Be able to cook dishes.</p>	<p>Unit 1 LO3 Understand how hospitality and catering provision meets health and safety requirements.</p>	<p>Revision and Exam</p>

Class: The Green Room					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will explore the different cultural influences on food in Britain. Independence and Organisation - Focus on targets with pupils working towards independent learning using their ILPs to effectively organise their work to ensure all tasks are completed appropriately.</p>	<p>Pupils will learn about the importance of a healthy diet for each different life stage, health and safety to reduce the risk of cross contamination. Students will research and explore healthy eating and discover how to make the right choices for fitness and body maintenance including how to plan balanced meals for optimum nutritional needs. Students will understand how they can:</p> <ul style="list-style-type: none"> <input type="checkbox"/> recognize, understand and consider the feelings of others <input type="checkbox"/> stop and think before acting <input type="checkbox"/> respect each other's personal space 	<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will research and explore different fads and fashions in food discovering how tastes have changed over the decades since the end of the second world war.</p>	<p>Pupils will learn about the importance of health and safety in the kitchen, healthy eating and complete a number of practical activities. Students will discover contrasts between sweet/savoury/ sour/bitter/full fat/fat free, healthy/unhealthy. Attention looking at how they can:</p> <ul style="list-style-type: none"> <input type="checkbox"/> listen to and follow instructions <input type="checkbox"/> focus their attention and stay on task for increasingly long periods <input type="checkbox"/> resist distractions 	<p>Pupils will understand how to economise when cooking a meal. 2. Understand the value of passing on information about home cooking. 2.1 Reflect on own learning about the value of gaining cooking skills. 2.2 Identify ways to pass on information about home cooking.</p>	<p>Mock Exam/ Exam</p> <p>2. Understand the value of passing on information about home cooking. 2.1 Reflect on own learning about the value of gaining cooking skills. 2.2 Identify ways to pass on information about home cooking.</p>