

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2	
7	<p><b>Rotation 1 - half term</b> <b>Fruit and vegetables</b></p> <p>First rotation of food technology is based on Fruit and vegetables. Students explore health and safety and also equipment. Students have a safety test on the main equipment including knives, stoves and ovens.</p>	<p><b>Rotation 1- DT HALF TERM</b></p> <p>Finish rotation 1 and rotate with other technology class , begin rotation 1 again with new class 17/11</p> <p><b>During the 10 week rotation, students will have one practical assessment and one written assessment</b></p>	<p><b>Rotation 1- Textiles half term</b></p> <p>Repeat of rotation 1 with a new class until 20/02</p>	<p><b>Rotation 2 - half term)</b> <b>Eatwell guide</b></p> <p>Second rotation interweaves from rotation 1, but moves on to introducing the eatwell guide to students. Students make more complex dishes and start to put a personal spin on them. Health and safety is repeated and electrical equipment is introduced.</p>	<p><b>Rotation 2-Half term</b></p> <p>Finish rotation 2 and rotate with other technology classes, begin rotation 2 again with new class 17/05</p> <p><b>During the 10 week rotation, students will have one practical assessment and one written assessment</b></p>	<p><b>Rotation 2- half term</b></p> <p>Repeat of rotation 2with a new class until 20/07</p>	
8	<p><b>Rotation 1 (half termly)</b> <b>Energy and Nutrition</b></p> <p>The first rotation of food in year 8 focuses on nutrition. Students look at energy and food sources of this. Students study the difference between slow and fast release carbohydrates and body issues regarding this. Students complete practicals and written theory week</p>	<p><b>Rotation 1 (half termly)</b></p> <p>Finish rotation 1 and rotate with other technology class , begin rotation 1 again with new class after half term</p> <p><b>During the 6/7week rotation, students will have one practical assessment and one written assessment</b></p>	<p><b>Rotation 1 (half termly)</b></p> <p>Finish rotation 1 and rotate with other technology class , begin rotation 1 again with new class after half term</p> <p>So by feb half term, all students have completed one project of all three technologies. After feb half term, all students will complete a second rotation of each</p>	<p><b>Rotation 2 (half termly)</b><b>Special diets</b></p> <p>The second rotation of food in year 8, is based on food providence. And different special diets people may have. Students study food origins and the food chain. They look into food supply and suppliers. Students understand air miles and sustainability. Students will also have</p>	<p><b>Rotation 2 (half termly)</b></p> <p>Finish rotation 2 and rotate with other technology class , begin rotation 2 again with new class after half term</p> <p><b>During the 6/7week rotation, students will have one practical assessment and one written assessment</b></p>	<p><b>Rotation 2 (half termly)</b></p> <p>Finish rotation 2 and rotate with other technology class , begin rotation 2 again with new class after half term until the end of year</p>	
9	<p><b>Rotation 1 - half term</b> <b>Inside the kitchen</b></p> <p>The year 9 SOW very closely copies that of the GCSE course, to prepare students who take food as an option. The first rotation is based on unit 1- the industry. Students will study topic areas from the hospitality and catering industry and understand how a kitchen and restaurant workflow. The rotation will be split 50% practical and theory each</p>	<p><b>Rotation 1 - half term</b></p> <p>Finish rotation 1 and rotate with other technology class , begin rotation 1 again with new class 17/11</p> <p><b>During the 10 week rotation, students will have one practical assessment and one written assessment</b></p>	<p><b>Rotation 1 - half term</b></p> <p>Repeat of rotation 1 with a new class until 20/02</p>	<p><b>Rotation 2 (half term)</b> <b>Catering in Action</b></p> <p>Rotation 2 of year 9, prepares students for the coursework element of GCSE, unit 2. This includes looking into a range of topics then designing their own dishes to meet the task question. This rotation is 50% of each theory and practicals</p>	<p><b>Rotation 2 (half term)</b></p> <p>Finish rotation 2 and rotate with other technology classes, begin rotation 2 again with new class 17/05</p> <p><b>During the 10 week rotation, students will have one practical assessment and one written assessment</b></p>	<p><b>Rotation 2 (half term)</b></p> <p>Repeat of rotation 2with a new class until 20/07</p>	
10	<p><b>Unit 1 theory section 1</b></p> <p><b>THE ENVIRONMENT IN WHICH HOSPITALITY AND CATERING OPERATES</b></p> <p>Students will start working on AC 1.1-1.4 this half term. Students will also start developing high skill practical skills and plating up</p> <p><b>Assessment week 5th Oct</b> Students will have a practical and written assessment</p>	<p><b>Unit 1 theory section 2</b></p> <p><b>Understand how hospitality and Catering provisions operate</b></p> <p><b>Understand how hospitality and meets health Safety requirements</b></p> <p>Students will start working on AC 2.1-2.3 this half term. Students will also start developing high skill practical skills and plating up.</p> <p><b>Assessment week 14th Dec</b> Students will have a practical and written assessment</p>	<p><b>Unit 1 theory section 3</b></p> <p><b>catering provisions</b></p> <p>students will start working on AC 3.1-3.3 this half term. Students will also complete practicals learning high skills .</p> <p><b>Assessment week 8th Feb</b> Students will have a practical and written assessment</p>	<p><b>Unit 1 theory section 4</b></p> <p><b>Know how food can cause ill health</b></p> <p>Students will start working on AC 4.1-4.4 this half term. Students will also start developing high skill practical skills and plating up skills</p> <p><b>Assessment week 10th May</b> Students will have a practical and written assessment</p> <p>Students will also sit a mock exam Before the Easter holidays</p>	<p><b>Revision of all of unit 1</b></p> <p>Written GCSE exam to be taken in June</p> <p>Students to revise all areas of unit 1 During lesson time and planned</p> <p>Intervention times</p>	<p><b>Prep for starting NEA in Y11</b></p> <p>After the June exam, students will begin to get prepared for the start of the coursework. Mainly focusing on practical exams for the cooking element but also some of the key research topics.</p>	
11	<p><b>Non Examination Assessment 60% of course grade</b></p> <ul style="list-style-type: none"> <li>Describe the functions of nutrients in the human body</li> <li>compare nutritional needs of specific groups</li> <li>explain characteristics of unsatisfactory nutritional intake</li> <li>explain how cooking methods impact on nutritional value</li> <li>Explain factors to consider when proposing dishes for menus</li> <li>explain how dishes on a menu address environmental issues</li> <li>explain how menu dishes meet customer needs</li> <li>production of dishes for a menu</li> <li>Use techniques in preparation of commodities</li> <li>Assure quality of commodities to be used in food preparation</li> <li>Use techniques in cooking of commodities</li> <li>Complete dishes using presentation techniques</li> <li>Use food safety practices</li> </ul> <p>Students will start and complete all written and cooking elements of the coursework. Final practical outcome to be over 4 hours on one single day at the end of Jan (before Feb half term). All written coursework to be handed in by Feb half term holidays.</p> <p><b>Final practical exam End of Jan</b>      <b>Coursework hand in Feb half term</b></p>			<p><b>Retake of written exam 40%</b></p> <p>Students who are due to retake the exam (any student who gained below pass level 2 in summer year 10) are to stay in lessons for a more personal revision sessions preparing for the written exam again in June.</p> <p>Students who achieved well last year will be moved to other lessons to complete exam work/revision.</p>		<p><b>Revision</b></p> <p>Students to revisit all of unit 1 theory topics, in lesson times and during planned intervention times</p>	<p><b>Exams</b> <b>16th June 9.00AM</b></p>