



The Stonehenge School KS3 Food Technology Journey

In order to pick GCSE, students need to have competence and confidence when working in the kitchen and have an interest in both the theory and practical side

GCSE
Options



Food from
Around the
World!

Show Your Commitment

How many can you complete?

I can use the catering equipment safely ☒

I can complete **theory** work in the lesson ☒

I can carry out **practical** lessons successfully ☒

Complete all **homework** on time ☒

Taste Testing

Trying new foods and
analysing the taste,
texture, smell and
appearance

Food
Appreciation



Students also learn
about age groups, how
products are made on
a large scale and look
at job roles.

The Truth about Sugar!

Learning about how to
identify sugar in our foods
and how to make healthy
alternatives



Developing
Practical
Skills



Introduction
to Food
Technology

HEALTH
&
SAFETY

Kitchen Safety
Rules and
Expectations



Knife Skills
Practical

The Eat Well Plate:

We learn all about
the functions of our
food groups and
why we need them!

Your Food Technology Journey starts here ...



FOOD TECHNOLOGY/CATERING

Long Term Plan KS4

WJEC Level 1/2 Hospitality and Catering introduces students to the Hospitality industry through looking at job roles, establishments, health and safety and health and hygiene. This course is for anyone who wishes or has an interest in the industry whether it be in Hospitality or Catering. Unit 1 consists of a written exam about many different elements to the industry. This is worth 40% of the course.

Through practical work, pupils will learn a variety of high level cooking skills and work towards a 3 hour practical exam in Year 11. For Unit 2, pupils plan, prepare and cook 2 dishes and sides for their final exam and need to demonstrate as many high level skills as possible. Alongside this is a coursework document that needs to be completed and handed in at the same time as their practical exam. The coursework is focused on nutritional needs, age groups, cooking methods and their plan for their practical dishes.

Pupils are encouraged to be open minded at GCSE and willing to cook new foods that they may not have experienced before. Pupils need to be able to demonstrate safe handling of food and equipment and competence and confidence in the kitchen.

Throughout GCSE, pupils will be expected to bring in their ingredients. This does come at a slightly higher cost compared to KS3 however ingredients are sent out via SMHW in advance and practical lists can also be sent out to parents to prepare. Pupils will also be expected to complete theory homework as these tasks will feed into theory lessons and help build prior knowledge. Technology and Hospitality and Catering at Stonehenge aims to encourage all pupils to actively engage in cooking and healthy eating. We promote healthy cooking and eating and introduce students to a wide variety of foods and cuisines. We offer a wide and varied curriculum that will encourage participation and inspire our pupils to be able to cook for themselves and their family. Through the practical lessons, we teach students the benefit of making things from fresh ingredients. Every student has the opportunity to be able to adapt dishes to their taste and experiment with new ingredients and flavours. Everyone is encouraged to do their best regardless of their cooking ability.

Who is this course for?

This course is a must for anyone interested in entering the food or hospitality industry at 16 or anyone considering going onto our local colleges to study the subject further. It is also a course for people who like to cook and would like to develop their personal interests.

The students will be trained how to prepare and cook foods to a high standard via regular practical lessons. (The students' families will have to be responsible for the provision of their ingredients each week throughout the three year



course. Failure to bring ingredients will lead to detentions and removal from course).

WJEC Hospitality and Catering

Unit 1: Principles of examination: The Hospitality and Catering Industry

Written Exam 1hr 30 mins. 40%

This component will consist of a written exam paper which will cover types of industry, job roles, environmental health, rules and regulations in the industry, types of catering equipment and nutritional understanding.

Unit 2: Hospitality and Catering in action: internally assessed

Non exam: internally assessed. This unit consists of practical work spent cooking and developing practical skills along with written coursework.

9 hours – 4 Hour Practical Exam, 5 Hour written work.

60% of qualification

The applied purpose of this unit is for learners to safely plan, prepare, cook and present high level nutritional dishes around a given brief.

Assessment 1: 30% Written Coursework Assessment

A written piece of coursework is expected to be completed individually and typed. Learners will present an in-depth knowledge and understanding about nutrition functions, specific needs, menu planning, cooking methods, environmental consideration, customer needs and analysis and evaluation of food. Learners will also be expected to produce an in-depth time plan to assist with their practical exam.

Assessment 2: 30% Practical Exam – 4 Hours.

Plan, Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food. Skills and work are assessed on a pass, merit and distinction level.

These assessments will be based on a choice of tasks released by WJEC.