Falconer School

Curriculum Intent:

We are committed to providing a personalised curriculum which allows students to grow in confidence, build resilience and realise their full potential; equipping them with the skills and knowledge needed for future success.

Course Information			
Year: 8		**Subject: Catering**	
Subject	Catering	**Subject Lead contact information**	Ross Taylor r.ptaylor@falconer.herts.sch.uk
Exam Board	Eduqas	**Specification code**	

Subject Content

The students will learn the essential skills which underpins the basics of cooking. The students will explore different cuisines from around the world with carefully selected themes. Students will develop an understanding of the different customs and cultures in different countries relating to food as well as using a variety of preparation and cooking techniques. Students will understand and appreciate the need for a well-balanced diet as well catering for a variety of dietary requirements.

Differentiation

Differentiation is the way the teacher adapts the classroom materials to provide the right kind of challenge to each student. This allows all students to access the same piece of work, at their own level. Some examples of differentiation used in Catering are:

Recipe sheets
Pre-prepared ingredients
Pre-made ingredients
Staff supported preparation and cooking
Group work
Tutorial Videos
Demonstrations
Modelling of successful exemplars
Breaking down of tasks into smaller, more manageable chunks

Autumn 1	**Health and Safety, Skill Building** The students will begin to learn the health and safety aspect of cooking in a kitchen. They will undergo knife-handling training and learn all of the different techniques to use and handle a knife safely. The students will create dishes to cover all of the different cooking methods, preparation techniques and become familiar with a variety of cooking equipment. Recipes will allow students to use at least 2 preparations and 1 cooking method per dish. ***Technical vocabulary:*** *Hygiene, health, safety, hazards, knife handling, preparation, cross-contamination, storage, labelling, expiry, best before end.*
Autumn 2	**Festive Foods** The students will learn to create dishes that can produce a whole meal suitable for family gatherings during the festive period. Dishes will include a centrepiece, sides, desserts and snacks. Recipes will allow students to use at least 2 preparations and 1 cooking method per dish. ***Technical vocabulary:*** *Together, family, sharing, celebration, festive.*

Spring 1	**World Food** The students will have the opportunity to experience the flavours and cooking methods from countries around the world. Dishes will come from countries covering all of the continents. Recipes will allow students to use at least 2 preparations and 1 cooking method per dish. ***Technical vocabulary:*** *Country, continent, geography, culture, customs, traditions, flavour.*
Spring 2	**World Food** The students will have the opportunity to experience the flavours and cooking methods from countries around the world. Dishes will come from countries covering all of the continents. Recipes will allow students to use at least 2 preparations and 1 cooking method per dish. ***Technical vocabulary:*** *Country, continent, geography, culture, customs, traditions, flavour.*
Summer 1	**Healthy Eating** The students will develop an understanding of the ways to stay healthy through cooking. They will cook foods catering for a variety of dietary requirements and appreciate the need to cater for everyone. Students will begin to cater for those with a gluten intolerance and lactose intolerance. ***Technical vocabulary:*** *Health, dietary requirements, vitamins, nutrients, cater, nutrition, diet, balanced diet.*
Summer 2	**Student Interests** The students have the chance to choose their own learning through recommending dishes to cook based on their own interests or things they are curious to try.

Assessment Details

Students will be assessed every lesson and will receive constant verbal feedback each lesson to support their progression. The class teacher will take a photograph of each student's work every session.

Every term a standardised practical for the year group will support the determined assessment level of which the student is currently accessing with areas to progress documented.

What can I do to support my child at home?

You can support your child at home in a variety of different ways:

1) Trying and commenting on the food they bring home
2) Allowing your child to support you in the kitchen
3) Trying the recipes done in class at home
4) Encouraging your child to try new foods.

Recommended resources

www.foodfactoflife.org.uk
www.deliciousmagazine.co.uk
www.delish.com

www.allrecipes.co.uk
www.greatbritishchefs.com

Teaching Staff Contact Details			
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