

Food technology department year 11 scheme of work

National curriculum: https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/477936/Foodteaching_Secondaryguidelines_FINAL.pdf				
Term	Title	Unit content	Key vocabulary	Resource links:
Autumn 1 and 2	BTEC L2 Intro to coursework Examination	<p>Key knowledge taught:</p> <ul style="list-style-type: none"> • knowledge, understanding and confidence to cook meals at home • an understanding of how to economise when planning a meal • an ability to transfer skills learned to different recipes • an ability to inspire others by transferring that knowledge. • Be able to use cooking skills to make home-cooked food that does not use pre-prepared, ready-cooked food • Understand the value of passing on information about home cooking <p>Key skills developed:</p> <ul style="list-style-type: none"> • Select and prepare ingredients for a recipe • Use cooking skills when following a recipe • Demonstrate food safety and hygiene throughout the preparation and cooking process • Reflect on own learning about the value of gaining cooking skills • Identify ways to pass on information about home cooking 		