

SPRING/SUMMER 2022

Subject: GCSE Catering

Year: 11

Topic(s) to be covered

Topic 1 – Carbohydrates

Topic 2 – Protein

Topic 3 – Fats

Topic 4 – vitamins and minerals

Assessment Procedures

Throughout the whole term in food students will undergo assessment for their controlled assessments; NEA 1 and NEA2. These will cover their ability within a practical lesson, to be organised, work safely and hygienically, produce a quality product and follow all procedures for practical lessons.

Further assessment on their knowledge and understanding of the topic areas will take place in the form of:

1. Written exam papers for each module area
2. Research and portfolio building for each area
3. In class assessment tasks and exemplar exam question production

Homework guidance

Homework will be set each week relating to the topic of study. It should take between two hours and two half hours to complete. Bringing ingredients for practical lessons will also be set as homework alongside each written piece.

Enrichment opportunities:

Cooking at home is always extremely beneficial when learning new skills for catering. See link below for inspiration!

www.bbcgoodfood.co.uk - recipes and ingredient information.

How can you help?

Use insight as there will be regular knowledge organisers for revision.

Come to the catch-up sessions in the February half term to complete controlled assessment work.

Purchase the revision guidebook through amazon.

Useful Websites: <http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/>