

## SPRING/SUMMER 2022

**SUBJECT: Catering GCSE Food Preparation & Nutrition**

**Year: 10**

### **Topic(s) to be covered**

#### **Topic 1 – GM Foods and food miles.**

Students will learn about the ethical and environmental debts of food as an industry.

**Topic 2** – Students will study the food poisoning bacteria, their sources and prevention methods.

#### **Topic 3 - Cookery Methods**

This topic covers the theory and practical application of cookery methods and the advantages and disadvantages of each method.

#### **Topic 4 - Nutrition 2**

This topic covers in scientific detail the seven nutrient groups, their function looking at deficiencies and health issues relating to unbalanced diets.

### **Assessment Procedures**

Students will be assessed on their practical ability through an ongoing building of a portfolio of evidence of dishes and evaluations.

Further assessment will take place in the form of:

1. End of module written tests
2. In class mini assessment tasks relating to topic areas of study

Self and peer assessment of modules and practical's will also form part of the assessment process.

### **Homework guidance**

Homework will be set each week relating to the topic of study. It should take between two and two and 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](http://www.bbcgoodfood.co.uk) - recipes and ingredient information.