#### 'Nurturing young Catholic gentlemen.

Aspiring for Academic, Cultural & Sporting Excellence'

#### Department: Food Technology

#### Blended Learning Curriculum Overview 2020-21

In the event of a local lockdown, students isolating or school closure, please outline your approach to blended learning below. DfE guidance stresses there will be a need for ongoing provision of "remote learning" which "is high quality and aligns as closely as possible with in-school provision." Within departments, this may mean planning each unit or area of learning with an eye on how it could translate into virtual or remote practice, if necessary. For example, it might mean preparing booklets or text-based resources which could be used by students at home as well as at school. It might even mean having procedures and infrastructure in place for recording lessons, or for allowing simultaneous online access to classroom teaching.

Autumn	Curriculum Time	In-School provision	Live 'Zoom' lessons	Pre-recorded 'Zoom'	Resources	Assessment &
<u>Term</u>	(Periods)	(situation dependent)	(Tier 3&4) Expectations	lessons (Tier 2) Expectations	available?	Feedback?
Year 7	<b>3 lessons per 2 weeks</b> 10week rotation on a carousel with DT and IT	As per the curriculum map / AREs / Scheme of Work	Double Lesson: This will be a live zoom lesson as per TT for all	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
Topic/ Unit:	<ul> <li>Foundation Food - Rotation 1</li> <li>Topics covered:</li> <li>Hygiene and safety</li> <li>Equipment names and uses</li> <li>Nutrition</li> <li>Cooker safety</li> <li>Taste testing</li> <li>Key skills and techniques</li> <li>Practical lessons</li> </ul>		to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. <u>Single lesson:</u> This will be a "drop- in session" if students need help with set work.	A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	PowerPoint presentations Filmed demonstrations Worksheets	Topic Assessment Verbal/written feedback (where possible) Photographs of products
Year 8	<b>3 lessons per 2 weeks</b> 10week rotation on a carousel with DT and IT	As per the curriculum map / AREs / Scheme of Work	Double Lesson: This will be a live zoom lesson as per TT for all	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
Topic/ Unit:	<ul> <li>Skills for life - Rotation 1</li> <li>Hygiene and safety</li> <li>Energy balance</li> <li>Cross contamination</li> <li>Raising agents</li> <li>Recipe development</li> <li>Key skills and techniques</li> <li>Practical lessons</li> </ul>		to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. Single lesson: This will be a "drop- in session" if students need help with set work.	A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	PowerPoint presentations Filmed demonstrations Worksheets	Topic Assessment Verbal/written feedback (where possible) Photographs of products

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Year 9	5 lessons per 2 weeks	As per the curriculum	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per half
real 9		map / AREs / Scheme	Lesson: This will be a	tasks, text, PowerPoint, and		term
	3.4 FOOD SAFETY	of Work	live zoom lesson as per	work sheets.	Scanned	
	3.4.1- Food spoilage and		TT for all to attend.		resources	Knowledge test
	contamination		Work sheets, tasks,	A pre-recorded zoom		
	3.4.1.1- microorganisms and		PowerPoints and	lesson will be created for	Zoom lessons	Exam style
	enzymes		demonstrations will be	two lessons and will be		questions
	3.4.1.2- signs of food spoilage		posted on SMH.	uploaded fortnightly.	PowerPoint	
	3.4.1.3- microorganisms in		Single lesson: This will		presentations	Topic Assessment
	food production		be a "drop- in session"			
	3.4.1.4- bacterial		if students need help		Filmed	Verbal/written
	contamination		with set work.		demonstrations	feedback (where
Topic/	3.4.2- Principles of food		Week 2: Single Lesson:			possible)
Unit:	safety		This will be a live zoom		Worksheets	
Unit:	Buying, storing, preparing,		lesson as per TT for all			Photographs and
	and cooking food		to attend.		Recipe sheets	evaluations of
			Work sheets, tasks,			products
	3.1- FOOD PREPARATION		PowerPoints and			
	SKILLS		demonstrations will be			Homework tasks
			posted on SMH.			
			Single lesson: There			
			will be classwork set			
			via SMH linking to the			
			topic and zoom			
			lessons.			
Year 10	5 lessons per 2 weeks	As per the curriculum	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per half
		map / AREs / Scheme	Lesson: This will be a	tasks, text, PowerPoint, and		term
	3.6- FOOD PROVENANCE	of Work	live zoom lesson as per	work sheets.	Scanned	
	3.6.1- environmental impact		TT for all to attend.		resources	Knowledge test
	and sustainability		Work sheets, tasks,	A pre-recorded zoom		
Topic/	3.6.1.1- environmental issues		PowerPoints and	lesson will be created for	Zoom lessons	Exam style
Unit:	3.6.1.2- food provenance and		demonstrations will be	two lessons and will be		questions
	production methods- where		posted on SMH.	uploaded fortnightly.	PowerPoint	
	and how ingredients are		Single lesson: This will		presentations	Topic Assessment
	grown, reared and caught		be a "drop- in session"			

		3.6.1.3- sustainability and global impact <b>RECAP</b> <u>3.4 FOOD SAFETY</u> 3.4.1- Food spoilage and contamination 3.4.1.1- microorganisms and enzymes 3.4.1.2- signs of food spoilage 3.4.1.3- microorganisms in food production 3.4.1.4- bacterial contamination 3.4.2- Principles of food safety Buying, storing, preparing, and cooking food PRACTICE NEAS <b>3.1- FOOD PREPARATION</b>		if students need help with set work. Week 2: Single Lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. Single lesson: There will be classwork set via SMH linking to the topic and zoom lessons.		Filmed demonstrations Worksheets Recipe sheets	Verbal/written feedback (where possible) Photographs and evaluations of products Homework tasks
Ye	ar 11	SKILLS 5 lessons per 2 weeks	As per the curriculum	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per half
	pic/ hit:	RECAP 3.6- FOOD PROVENANCE 3.2 FOOD, NUTRITION AND HEALTH 3.5- FOOD CHOICE	map / AREs / Scheme of Work	Lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. Single lesson: This will be a "drop- in session"	tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.	Scanned resources Zoom lessons PowerPoint presentations	term Knowledge test Exam style questions Topic Assessment

	3.1- FOOD PREPARATION SKILLS PRACTICE NEA		if students need help with set work. <u>Week 2: Single Lesson:</u> This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks,		Filmed demonstrations Worksheets Recipe sheets	Verbal/written feedback (where possible) Photographs and evaluations of products
			PowerPoints and demonstrations will be posted on SMH. <u>Single lesson:</u> There will be classwork set via SMH linking to the topic and zoom lessons.			Homework tasks
<u>Spring</u>	Curriculum Time	In-School provision	Live 'Zoom' lessons	Pre-recorded 'Zoom'	Resources	Assessment &
Term	(Periods)	(situation dependent)	(Tier 3&4) Expectations	lessons (Tier 2) Expectations	available?	Feedback?
Year 7	<b>3 lessons per 2 weeks</b> 10week rotation on a carousel with DT and IT	As per the curriculum map / AREs / Scheme of Work	Double Lesson: This will be a live zoom lesson as per TT for all	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
Topic/ Unit:	Foundation Food - Rotation 1         or 2         Topics covered:         •       Hygiene and safety         •       Equipment names and uses         •       Nutrition         •       Cooker safety         •       Taste testing         •       Key skills and techniques         •       Practical lessons         Or       Or		to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. Single lesson: This will be a "drop- in session" if students need help with set work.	A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	PowerPoint presentations Filmed demonstrations Worksheets	Topic Assessment Verbal/written feedback (where possible) Photographs of products

	<ul> <li>Production plan</li> <li>Bread theory</li> <li>Equipment uses</li> <li>Designing products</li> <li>Key skills and techniques</li> <li>Practical lessons</li> </ul>					
Year 8	3 lessons per 2 weeks 10week rotation on a carousel with DT and IT	As per the curriculum map / AREs / Scheme of Work	Double Lesson: This will be a live zoom lesson as per TT for all	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
Topic/ Unit:	Skills for life - Rotation 1 or 2•Hygiene and safety•Energy balance•Cross contamination•Raising agents•Recipe development•Key skills and techniques•Practical lessonsOrPastry making•World foods•Cake making -•ingredients and functions•Sensory analysis•Key skills and techniques•Practical lessons		to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. <u>Single lesson:</u> This will be a "drop- in session" if students need help with set work.	A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	PowerPoint presentations Filmed demonstrations Worksheets	Topic Assessment Verbal/written feedback (where possible) Photographs of products
Year 9	5 lessons per 2 weeks	As per the curriculum	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per half
Topic/ Unit:	3.2 FOOD, NUTRITION AND HEALTH 3.2.3- nutritional needs and health 3.2.3.1- Guidelines for a healthy diet	map / AREs / Scheme of Work	Lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints and	tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for	Scanned resources Zoom lessons	term Knowledge test Exam style questions

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	Diet through life		demonstrations will be	two lessons and will be	PowerPoint	
	3.2.3.2- Energy needs-		posted on SMH.	uploaded fortnightly.	presentations	Topic Assessment
	BMR, PAL		Single lesson: This will			
	% energy intake provided by		be a "drop- in session"		Filmed	Verbal/written
	macronutrients		if students need help		demonstrations	feedback (where
	3.2.3.3- nutritional analysis		with set work.			possible)
	3.2.3.4- diet related health		Week 2: Single Lesson:		Worksheets	
	risks		This will be a live zoom			Photographs and
	3.2.3.5- technological		lesson as per TT for all		Recipe sheets	evaluations of
	developments (e.g. fortified		to attend.			products
	foods, cholesterol lowering		Work sheets, tasks,			
	spreads)		PowerPoints and			Homework tasks
			demonstrations will be			
	3.2.1- Macronutrients		posted on SMH.			
	(protein, fat, carbohydrate)		Single lesson: There			
	3.2.2- Micro nutrients		will be classwork set			
	(vitamins, minerals, water)		via SMH linking to the			
			topic and zoom			
	3.1- FOOD PREPARATION		lessons.			
	SKILLS					
Year 10	5 lessons per 2 weeks	As per the curriculum	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per half
	DECAD	map / AREs / Scheme	Lesson: This will be a	tasks, text, PowerPoint, and		term
	RECAP	of Work	live zoom lesson as per	work sheets.	Scanned	
	3.2 FOOD, NUTRITION AND		TT for all to attend.		resources	Knowledge test
	HEALTH		Work sheets, tasks,	A pre-recorded zoom		_
	3.2.3- nutritional needs and		PowerPoints and	lesson will be created for	Zoom lessons	Exam style
	health		demonstrations will be	two lessons and will be		questions
	3.2.3.1- Guidelines for a		posted on SMH.	uploaded fortnightly.	PowerPoint	
Topic/	healthy diet		Single lesson: This will		presentations	Topic Assessment
Unit:	Diet through life		be a "drop- in session"			
	3.2.3.2- Energy needs-		if students need help		Filmed	Verbal/written
	BMR, PAL		with set work.		demonstrations	feedback (where
	% energy intake provided by		Week 2: Single Lesson:			possible)
	macronutrients		This will be a live zoom		Worksheets	p ,
	3.2.3.3- nutritional analysis		lesson as per TT for all			
					1	
	3.2.3.4- diet related health risks		to attend.		Recipe sheets	

	<ul> <li>3.2.3.5- technological developments (e.g. fortified foods, cholesterol lowering spreads)</li> <li>3.2.1- Macronutrients (protein, fat, carbohydrate)</li> <li>3.2.2- Micro nutrients (vitamins, minerals, water)</li> <li>3.1- FOOD PREPARATION SKILLS</li> <li>PRACTICE NEA'S</li> </ul>		Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. <u>Single lesson:</u> There will be classwork set via SMH linking to the topic and zoom lessons.			Photographs and evaluations of products Homework tasks
Year 11	5 lessons per 2 weeks	As per the curriculum	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per half
Topic/ Unit:	<ul> <li>FOOD PREPARATION NEA</li> <li>Non Exam Assessment project</li> <li>20 pages</li> <li>Research the task</li> <li>Demonstration of technical skills</li> <li>Planning for the final menu</li> <li>Making the final dishes</li> <li>Analyse and evaluate</li> <li>Practical exam</li> <li>Revision covering all main topics</li> </ul>	map / AREs / Scheme of Work	Lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. Single lesson: This will be a "drop- in session" if students need help with set work. Week 2: Single Lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.	tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.	Scanned resources Zoom lessons PowerPoint presentations Filmed demonstrations Worksheets Recipe sheets	term Knowledge test Exam style questions Topic Assessment Verbal/written feedback (where possible) Photographs and evaluations of products Homework tasks

Summer Term Year 7	Curriculum Time (Periods) 3 lessons per 2 weeks 10week rotation on a carousel with DT and IT Foundation Food - Rotation 2 Topics covered:	In-School provision (situation dependent) As per the curriculum map / AREs / Scheme of Work	Single lesson: There will be classwork set via SMH linking to the topic and zoom lessons. Live 'Zoom' lessons (Tier 3&4) Expectations Double Lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints and demonstrations will	Pre-recorded 'Zoom' lessons (Tier 2) Expectations Each lesson has attached tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for the lesson with one	Resources available? Booklet with all worksheets PowerPoint presentations Filmed	Assessment & Feedback? DIRT task per rotation Topic Assessment Verbal/written
Topic/ Unit:	<ul> <li>Production plan</li> <li>Bread theory</li> <li>Equipment uses</li> <li>Designing products</li> <li>Key skills and techniques</li> <li>Practical lessons</li> </ul>		be posted on SMH. <u>Single lesson:</u> This will be a "drop- in session" if students need help with set work.	uploaded fortnightly.	demonstrations Worksheets	feedback (where possible) Photographs of products
Year 8	<b>3 lessons per 2 weeks</b> 10week rotation on a carousel with DT and IT	As per the curriculum map / AREs / Scheme of	Double Lesson: This will be a live zoom lesson as per TT for	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
Topic/ Unit:	<ul> <li>Skills for life - Rotation 2</li> <li>Pastry making</li> <li>World foods</li> <li>Cake making – ingredients and functions</li> </ul>	Work	all to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.	A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	PowerPoint presentations Filmed demonstrations Worksheets	Topic Assessment Verbal/written feedback (where possible)

	<ul> <li>Sensory analysis</li> <li>Key skills and techniques</li> <li>Practical lessons</li> </ul>		Single lesson: This will be a "drop- in session" if students need help with set work.			Photographs of products
Year 9	5 lessons per 2 weeks	As per the	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per
	3.5- FOOD CHOICE 3.5.1- factors affecting	curriculum map / AREs / Scheme of Work	Lesson: This will be a live zoom lesson as per TT for all to	tasks, text, PowerPoint, and work sheets.	Scanned resources	half term Knowledge test
	food choice- to include		attend.	A pre-recorded zoom		
	3.5.1.1- PAL, celebration,		Work sheets, tasks,	lesson will be created for	Zoom lessons	Exam style
	cost, enjoyment, availability, healthy eating,		PowerPoints and	two lessons and will be		questions
	lifestyles, seasonality, time		demonstrations will	uploaded fortnightly.	PowerPoint	
	available		be posted on SMH.		presentations	Торіс
	Need to cost recipes and		Single lesson: This			Assessment
	make modifications		will be a "drop- in		Filmed	
	3.5.1.2-religion, culture,		session" if students		demonstrations	Verbal/written
	ethical and medical		need help with set		Worksheets	feedback (where
Topic/	conditions		work. Week 2: Single		worksneets	possible)
Unit:	3.5.2- British and two		Lesson: This will be a		Recipe sheets	Photographs and
	other cuisines		live zoom lesson as		Necipe sheets	evaluations of
	3.5.3- sensory evaluation:		per TT for all to			products
	to include taste testing,		attend.			p. 0
	trialling, how taste receptors and olfactory		Work sheets, tasks,			Homework tasks
	systems work when tasting		PowerPoints and			
	food		demonstrations will			
	3.5.4- food labelling and		be posted on SMH.			
	marketing		Single lesson: There			
			will be classwork set			
	3.1-FOOD PREPARATION		via SMH linking to			
	SKILLS		the topic and zoom			
			lessons.			

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Year 10	5 lessons per 2 weeks	As per the	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per
		curriculum map /	Lesson: This will be a	tasks, text, PowerPoint,		half term
	3.3- FOOD SCIENCE	AREs / Scheme of	live zoom lesson as	and work sheets.	Scanned	
	3.3.1- cooking of food and	Work	per TT for all to		resources	Knowledge test
	heat transfer		attend.	A pre-recorded zoom		
	3.3.1.1- why food is		Work sheets, tasks,	lesson will be created for	Zoom lessons	Exam style
	cooked and how heat is		PowerPoints and	two lessons and will be		questions
	transferred to food		demonstrations will	uploaded fortnightly.	PowerPoint	
	3.3.1.2- selecting		be posted on SMH.		presentations	Торіс
	appropriate cooking		Single lesson: This			Assessment
	methods		will be a "drop- in		Filmed	
	3.3.2- functional and		session" if students		demonstrations	Verbal/written
	chemical properties of		need help with set			feedback (where
	food		work.		Worksheets	possible)
Topic/	Proteins, carbohydrates,		Week 2: Single			
Unit:	fats and oils, raising agents		Lesson: This will be a		Recipe sheets	Photographs and
			live zoom lesson as			evaluations of
	<b>3.1- FOOD PREPARATION</b>		per TT for all to			products
	SKILLS		attend.			
			Work sheets, tasks,			Homework tasks
	Practice NEA's		PowerPoints and			
			demonstrations will			
			be posted on SMH.			
			Single lesson: There			
			will be classwork set			
			via SMH linking to			
			the topic and zoom			
			lessons.			
Year 11	5 lessons per 2 weeks	As per the	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per
		curriculum map /	Lesson: This will be a	tasks, text, PowerPoint,		half term
Topic/		AREs / Scheme of	live zoom lesson as	and work sheets.	Scanned	
Unit:	Revision on main topic	Work	per TT for all to		resources	Knowledge test
	areas within Food		attend.			

Pro	eparation and Nutrition	Work sheets, tasks,	A pre-recorded zoom	Zoom lessons	Exam style
for	r the upcoming summer	PowerPoints and	lesson will be created for		questions
ex	am	demonstrations will	two lessons and will be	PowerPoint	
		be posted on SMH.	uploaded fortnightly.	presentations	Торіс
•	Food, nutrition and	Single lesson: This			Assessment
	health	will be a "drop- in		Filmed	
•	Food science	session" if students		demonstrations	Verbal/written
•	Food safety	need help with set			feedback (where
•	Food choice	work.		Worksheets	possible)
	Food Provenance	Week 2: Single			
		Lesson: This will be a		Recipe sheets	Photographs and
Ex	am preparation and	live zoom lesson as			evaluations of
	chniques	per TT for all to			products
	q	attend.			
Pr	actice exam style	Work sheets, tasks,			Homework tasks
	uestions	PowerPoints and			
		demonstrations will			
0	uizzes to challenge	be posted on SMH.			
	nowledge and	Single lesson: There			
	nderstanding	will be classwork set			
		via SMH linking to			
		the topic and zoom			
		lessons.			