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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.

<u>Autumn Term</u>	Curriculum Time (Periods)	In-School provision (situation dependent)	Live ‘Zoom’ lessons (Tier 3&4) Expectations	Pre-recorded ‘Zoom’ lessons (Tier 2) Expectations	Resources available?	Assessment & Feedback?
Year 7	3 lessons per 2 weeks 10week rotation on a carousel with DT and IT	As per the curriculum map / AREs / Scheme of Work	<u>Double Lesson:</u> 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. <u>Single lesson:</u> This will be a “drop- in session” if students need help with set work.	Each lesson has attached tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	Booklet with all worksheets PowerPoint presentations Filmed demonstrations Worksheets	DIRT task per rotation Topic Assessment Verbal/written feedback (where possible) Photographs of products
Topic/ Unit:	<u>Foundation Food - Rotation 1</u> Topics covered: <ul style="list-style-type: none"> Hygiene and safety Equipment names and uses Nutrition Cooker safety Taste testing Key skills and techniques Practical lessons 					
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	<u>Double Lesson:</u> 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. <u>Single lesson:</u> This will be a “drop- in session” if students need help with set work.	Each lesson has attached tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	Booklet with all worksheets PowerPoint presentations Filmed demonstrations Worksheets	DIRT task per rotation Topic Assessment Verbal/written feedback (where possible) Photographs of products
Topic/ Unit:	<u>Skills for life - Rotation 1</u> <ul style="list-style-type: none"> Hygiene and safety Energy balance Cross contamination Raising agents Recipe development Key skills and techniques Practical lessons 					

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Year 9	5 lessons per 2 weeks	As per the curriculum map / AREs / Scheme of Work	<p><u>Week 1: Double Lesson:</u> 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.</p> <p><u>Single lesson:</u> This will be a “drop- in session” if students need help with set work.</p> <p><u>Week 2: Single Lesson:</u> 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.</p> <p><u>Single lesson:</u> There will be classwork set via SMH linking to the topic and zoom lessons.</p>	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Worksheets	DIRT task per half term
Topic/ Unit:	<p><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</p> <p><u>3.1- FOOD PREPARATION SKILLS</u></p>					
Year 10	5 lessons per 2 weeks	As per the curriculum map / AREs / Scheme of Work	<p><u>Week 1: Double Lesson:</u> 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.</p> <p><u>Single lesson:</u> This will be a “drop- in session”</p>	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Worksheets	DIRT task per half term
Topic/ Unit:	<p><u>3.6- FOOD PROVENANCE</u> 3.6.1- environmental impact and sustainability 3.6.1.1- environmental issues 3.6.1.2- food provenance and production methods- where and how ingredients are grown, reared and caught</p>					

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

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	<p>3.1- FOOD PREPARATION SKILLS</p> <p>PRACTICE NEA</p>		<p>if students need help with set work.</p> <p><u>Week 2: Single Lesson:</u> 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.</p> <p><u>Single lesson:</u> There will be classwork set via SMH linking to the topic and zoom lessons.</p>		<p>Filmed demonstrations</p> <p>Worksheets</p> <p>Recipe sheets</p>	<p>Verbal/written feedback (where possible)</p> <p>Photographs and evaluations of products</p> <p>Homework tasks</p>
<u>Spring Term</u>	Curriculum Time (Periods)	In-School provision (situation dependent)	Live 'Zoom' lessons (Tier 3&4) Expectations	Pre-recorded 'Zoom' lessons (Tier 2) Expectations	Resources available?	Assessment & Feedback?
Year 7	<p>3 lessons per 2 weeks</p> <p>10week rotation on a carousel with DT and IT</p>	As per the curriculum map / AREs / Scheme of Work	<p><u>Double Lesson:</u> 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.</p> <p><u>Single lesson:</u> This will be a "drop- in session" if students need help with set work.</p>	Each lesson has attached tasks, text, PowerPoint, and work sheets. <p>A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.</p>	<p>Booklet with all worksheets</p> <p>PowerPoint presentations</p> <p>Filmed demonstrations</p> <p>Worksheets</p>	<p>DIRT task per rotation</p> <p>Topic Assessment</p> <p>Verbal/written feedback (where possible)</p> <p>Photographs of products</p>
Topic/ Unit:	<p><u>Foundation Food - Rotation 1 or 2</u></p> <p>Topics covered:</p> <ul style="list-style-type: none"> • Hygiene and safety • Equipment names and uses • Nutrition • Cooker safety • Taste testing • Key skills and techniques • Practical lessons <p>Or</p>					

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	<ul style="list-style-type: none"> • Production plan • Bread theory • Equipment uses • Designing products • Key skills and techniques • Practical lessons 					
Year 8	<p>3 lessons per 2 weeks 10week rotation on a carousel with DT and IT</p>	As per the curriculum map / AREs / Scheme of Work	<p>Double 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.</p> <p>Single lesson: This will be a “drop- in session” if students need help with set work.</p>	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
Topic/ Unit:	<p>Skills for life - Rotation 1 or 2</p> <ul style="list-style-type: none"> • Hygiene and safety • Energy balance • Cross contamination • Raising agents • Recipe development • Key skills and techniques • Practical lessons <p>Or</p> <ul style="list-style-type: none"> • Pastry making • World foods • Cake making – ingredients and functions • Sensory analysis • Key skills and techniques • Practical lessons 					
Year 9	<p>5 lessons per 2 weeks</p>	As per the curriculum map / AREs / Scheme of Work	<p>Week 1: Double Lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints and</p>	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Worksheets	DIRT task per half term
Topic/ Unit:	<p><u>3.2 FOOD, NUTRITION AND HEALTH</u> 3.2.3- nutritional needs and health 3.2.3.1- Guidelines for a healthy diet</p>					

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

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	<p>3.2.3.5- technological developments (e.g. fortified foods, cholesterol lowering spreads)</p> <p>3.2.1- Macronutrients (protein, fat, carbohydrate)</p> <p>3.2.2- Micro nutrients (vitamins, minerals, water)</p> <p>3.1- FOOD PREPARATION SKILLS</p> <p>PRACTICE NEA's</p>		<p>Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.</p> <p>Single lesson: There will be classwork set via SMH linking to the topic and zoom lessons.</p>			<p>Photographs and evaluations of products</p> <p>Homework tasks</p>
Year 11	5 lessons per 2 weeks	As per the curriculum map / AREs / Scheme of Work	Week 1: Double 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.	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Worksheets	DIRT task per half term
Topic/ Unit:	<p>FOOD PREPARATION NEA</p> <ul style="list-style-type: none"> • Non Exam Assessment project • 20 pages • Research the task • Demonstration of technical skills • Planning for the final menu • Making the final dishes • Analyse and evaluate • Practical exam <p>Revision covering all main topics</p>		<p>Week 1: Double Lesson: This will be a "drop- in session" if students need help with set work.</p> <p>Single lesson: This will be a "drop- in session" if students need help with set work.</p> <p>Week 2: Single Lesson: This will be a live zoom lesson as per TT for all to attend.</p> <p>Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.</p>			

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			Single lesson: There will be classwork set via SMH linking to the topic and zoom lessons.			
Summer Term	Curriculum Time (Periods)	In-School provision (situation dependent)	Live 'Zoom' lessons (Tier 3&4) Expectations	Pre-recorded 'Zoom' lessons (Tier 2) Expectations	Resources available?	Assessment & Feedback?
Year 7	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 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.	Each lesson has attached tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	Booklet with all worksheets PowerPoint presentations Filmed demonstrations Worksheets	DIRT task per rotation Topic Assessment Verbal/written feedback (where possible) Photographs of products
Topic/ Unit:	Foundation Food - Rotation 2 Topics covered: <ul style="list-style-type: none">• Production plan• Bread theory• Equipment uses• Designing products• Key skills and techniques• Practical lessons					
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 to attend. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.	Each lesson has attached tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	Booklet with all worksheets PowerPoint presentations Filmed demonstrations Worksheets	DIRT task per rotation Topic Assessment Verbal/written feedback (where possible)
Topic/ Unit:	Skills for life - Rotation 2 <ul style="list-style-type: none">• Pastry making• World foods• Cake making – ingredients and functions					

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	<ul style="list-style-type: none"> • Sensory analysis • Key skills and techniques • Practical lessons 		<p>Single lesson: This will be a “drop- in session” if students need help with set work.</p>			Photographs of products
Year 9	5 lessons per 2 weeks	As per the curriculum map / AREs / Scheme of Work	<p>Week 1: Double 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.</p> <p>Single lesson: This will be a “drop- in session” if students need help with set work.</p> <p>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.</p> <p>Single lesson: There will be classwork set via SMH linking to the topic and zoom lessons.</p>	Each lesson has attached tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.	Worksheets Scanned resources Zoom lessons PowerPoint presentations Filmed demonstrations Worksheets Recipe sheets	DIRT task per half term Knowledge test Exam style questions Topic Assessment Verbal/written feedback (where possible) Photographs and evaluations of products Homework tasks
Topic/ Unit:	<p>3.5- FOOD CHOICE 3.5.1- factors affecting food choice- to include 3.5.1.1- PAL, celebration, cost, enjoyment, availability, healthy eating, lifestyles, seasonality, time available Need to cost recipes and make modifications 3.5.1.2-religion, culture, ethical and medical conditions 3.5.2- British and two other cuisines 3.5.3- sensory evaluation: to include taste testing, trialling, how taste receptors and olfactory systems work when tasting food 3.5.4- food labelling and marketing</p> <p>3.1-FOOD PREPARATION SKILLS</p>					

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

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	<p>Preparation and Nutrition for the upcoming summer exam</p> <ul style="list-style-type: none"> • Food, nutrition and health • Food science • Food safety • Food choice • Food Provenance <p>Exam preparation and techniques</p> <p>Practice exam style questions</p> <p>Quizzes to challenge knowledge and understanding</p>		<p>Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.</p> <p>Single lesson: This will be a “drop- in session” if students need help with set work.</p> <p>Week 2: Single Lesson: This will be a live zoom lesson as per TT for all to attend.</p> <p>Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.</p> <p>Single lesson: There will be classwork set via SMH linking to the topic and zoom lessons.</p>	<p>A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.</p>	<p>Zoom lessons</p> <p>PowerPoint presentations</p> <p>Filmed demonstrations</p> <p>Worksheets</p> <p>Recipe sheets</p>	<p>Exam style questions</p> <p>Topic Assessment</p> <p>Verbal/written feedback (where possible)</p> <p>Photographs and evaluations of products</p> <p>Homework tasks</p>
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