Aspiring for Academic, Cultural & Sporting Excellence'

#### Department: Food Department

#### 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</u>	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	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 one live zoom lesson as per TT for all to attend and one	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets PowerPoint	DIRT task per rotation Topic Assessment
Topic/ Unit:	<ul> <li>Foundation Food - Rotation</li> <li>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>		independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH. Single lesson: This will be an 'independent learning lesson' with set work.	A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.	presentations Filmed demonstrations Worksheets	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 one 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> </ul>		to attend and one independent lesson.	A pre-recorded zoom lesson will be created for	PowerPoint presentations	Topic Assessment

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

	3.1- FOOD PREPARATION SKILLS					
Year 11	5 lessons per 2 weeks	As per the curriculum map / AREs / Scheme	Week 1: Double Lesson: This will be a	Each lesson has attached tasks, text, PowerPoint, and	Worksheets	DIRT task per half term
	RECAP	of Work	live zoom lesson as per	work sheets.	Scanned	
			TT for all to attend and		resources	Knowledge test
	<u>3.6- FOOD</u>		also an independent	A pre-recorded zoom		U
	PROVENANCE		learning lesson.	lesson will be created for	Zoom lessons	Exam style
			Work sheets, tasks,	two lessons and will be		questions
	<u>3.2 FOOD, NUTRITION</u>		PowerPoints and	uploaded fortnightly.	PowerPoint	1
	AND HEALTH		demonstrations will be	-p.e	presentations	Topic Assessment
			posted on SMH.		presentations	
	3.5- FOOD CHOICE		Single lesson: This will		Filmed	Verbal/written
			be a 'independent		demonstrations	feedback (where
	3.1- FOOD		learning lesson' if		ucinonstructoris	possible)
	PREPARATION SKILLS		students need help		Worksheets	possible
			with set work.		Worksheets	Photographs and
Topic/ Unit:	PRACTICE NEA		Week 2: Single Lesson:		Recipe sheets	evaluations of
			This will be a live zoom		neerpe sneets	products
			lesson as per TT for all			products
			to attend.			Homework tasks
			Work sheets, tasks,			
			PowerPoints will be			
			posted on SMH.			
			Single lesson: This will			
			be a live zoom lesson			
			as per TT for all to			
			attend.			
			Work sheets, tasks,			
			PowerPoints will be			
			posted on SMH.			
Enring	Curriculum Time	In-School provision	Live 'Zoom' lessons	Pre-recorded 'Zoom'	Resources	Assessment &
<u>Spring</u> Term	(Periods)	(situation dependent)	(Tier 3&4) Expectations	lessons (Tier 2) Expectations	available?	Feedback?
Year 7	3 lessons per 2 weeks	(Situation dependent)				

	10week rotation on a	As per the curriculum	Double Lesson: This	Each lesson has attached	Booklet with all	DIRT task per
	carousel with DT and IT	map / AREs / Scheme	will one live zoom	tasks, text, PowerPoint, and	worksheets	rotation
	Foundation Food - Rotation	of Work	lesson as per TT for all	work sheets.		
	<u>1 or 2</u>		to attend and one		PowerPoint	Topic Assessment
			independent lesson.	A pre-recorded zoom	presentations	
	Topics covered:		Work sheets, tasks,	lesson will be created for		Verbal/written
			PowerPoints will be	the lesson with one	Filmed	feedback (where
	<ul> <li>Hygiene and safety</li> </ul>		posted on SMH.	uploaded fortnightly.	demonstrations	possible)
	<ul> <li>Equipment names and</li> </ul>					
	uses		Single lesson: This will		Worksheets	Photographs of
	Nutrition		be an 'independent			products
	Cooker safety		learning lesson' with			
	Taste testing		set work.			
Topic/ Unit:	<ul> <li>Key skills and</li> </ul>					
Topic/ Unit.	techniques					
	<ul> <li>Practical lessons</li> </ul>					
	Or					
	Production plan					
	<ul> <li>Bread theory</li> </ul>					
	Equipment uses					
	<ul> <li>Designing products</li> </ul>					
	<ul> <li>Key skills and</li> </ul>					
	techniques					
	Practical lessons					
	3 lessons per 2 weeks	As per the curriculum	Double Lesson: This	Each lesson has attached	Booklet with all	DIRT task per
Year 8	10week rotation on a	map / AREs / Scheme	will one live zoom	tasks, text, PowerPoint, and	worksheets	rotation
	carousel with DT and IT	of Work	lesson as per TT for all	work sheets.		
	Skills for life - Rotation 1 or		to attend and one		PowerPoint	Topic Assessment
	<u>2</u>		independent lesson.	A pre-recorded zoom	presentations	
Topic/ Unit:			Work sheets, tasks,	lesson will be created for		Verbal/written
	<ul> <li>Hygiene and safety</li> </ul>		PowerPoints will be	the lesson with one	Filmed	feedback (where
	Energy balance		posted on SMH.	uploaded fortnightly.	demonstrations	possible)

	<ul> <li>Cross contamination</li> <li>Raising agents</li> <li>Recipe development</li> <li>Key skills and techniques</li> <li>Practical lessons</li> </ul>		Single lesson: This will be an 'independent learning lesson' with set work.		Worksheets	Photographs of products
	<ul> <li>Pastry making</li> <li>World foods</li> <li>Cake making – ingredients and functions</li> <li>Sensory analysis</li> <li>Key skills and techniques</li> <li>Practical lessons</li> </ul>					
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 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	map / AREs / Scheme of Work	Lesson: This will be a live zoom lesson as per TT for all to attend and an independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH. Single lesson: This will be an "independent learning lesson" if students need help with set work. Week 2: Single Lesson: This will be a live zoom	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)

	<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> </ul>	As per the curriculum	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. Week 1: Double	Each lesson has attached	Worksheets	Photographs and evaluations of products Homework tasks
Year 10	5 lessons per 2 weeks <u>RECAP</u> 3.2 FOOD, NUTRITION	map / AREs / Scheme of Work	Lesson: This will be a live zoom lesson as per	tasks, text, PowerPoint, and work sheets.	Scanned	DIRT task per half term
Topic/ Unit:	AND HEALTH 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 3.2.3.5- technological developments (e.g. fortified foods, cholesterol lowering spreads)		TT for all to attend and also an independent learning lesson. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. <u>Single lesson:</u> This will be a 'independent learning lesson' 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 will be posted on SMH.	A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.	resources Zoom lessons PowerPoint presentations Filmed demonstrations Worksheets Recipe sheets	Knowledge test Exam style questions Topic Assessment Verbal/written feedback (where possible) Photographs and evaluations of products Homework tasks

	<ul> <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>		Single lesson: This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints will be posted on SMH.			
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:	Revision on main topic areas within Food Preparation and Nutrition for the upcoming summer exam • Food, nutrition and health • Food science • Food safety • Food choice • Food Provenance Exam preparation and techniques Practice exam style questions	map / AREs / Scheme of Work	Lesson: This will be a live zoom lesson as per TT for all to attend and also an independent learning lesson. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. Single lesson: This will be a 'independent learning lesson' 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 will be posted on SMH. Single lesson: This will be a live zoom lesson	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

Quizzes to challenge	as per TT for all to	
knowledge and	attend.	
understanding	Work sheets, tasks,	
	PowerPoints will be	
	posted on SMH.	

Summer	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 one 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 - Rotation2Topics covered:• Production plan• Bread theory• Equipment uses• Designing products• Key skills and techniques• Practical lessons		to attend and one independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH. Single lesson: This will be an 'independent learning lesson' 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	3 lessons per 2 weeks					

	10week rotation on a	As per the curriculum	Double Lesson: This	Each lesson has attached	Booklet with all	DIRT task per
	carousel with DT and IT	map / AREs / Scheme	will one live zoom	tasks, text, PowerPoint, and	worksheets	rotation
	<ul> <li>Skills for life - Rotation 2</li> <li>Pastry making</li> </ul>	of Work	lesson as per TT for all to attend and one independent lesson.	work sheets. A pre-recorded zoom	PowerPoint presentations	Topic Assessment
	World foods		Work sheets, tasks,	lesson will be created for		Verbal/written
	• Cake making –		PowerPoints will be	the lesson with one	Filmed	feedback (where
Topic/ Unit:	ingredients and		posted on SMH.	uploaded fortnightly.	demonstrations	possible)
	<ul><li>functions</li><li>Sensory analysis</li></ul>		Single lesson: This will		Worksheets	Photographs of
	Key skills and		be an 'independent			products
	techniques		learning lesson' with			
	Practical lessons		set work.			
Year 9	5 lessons per 2 weeks	As per the curriculum	Week 1: Double	Each lesson has attached	Worksheets	DIRT task per half
	3.5- FOOD CHOICE	map / AREs / Scheme	Lesson: This will be a	tasks, text, PowerPoint, and		term
	3.5.1- factors affecting	of Work	live zoom lesson as per	work sheets.	Scanned	
	food choice- to include		TT for all to attend and		resources	Knowledge test
	3.5.1.1- PAL, celebration,		an independent lesson.	A pre-recorded zoom		
	cost, enjoyment,		Work sheets, tasks,	lesson will be created for	Zoom lessons	Exam style
	availability, healthy		PowerPoints will be	two lessons and will be		questions
	eating, lifestyles,		posted on SMH.	uploaded fortnightly.	PowerPoint	
	seasonality, time		Single lesson: This will		presentations	Topic Assessment
	available		be an "independent			
	Need to cost recipes and		learning lesson" if		Filmed	Verbal/written
Topic/ Unit:	make modifications		students need help		demonstrations	feedback (where
	3.5.1.2-religion, culture,		with set work.			possible)
	ethical and medical		Week 2: Single Lesson:		Worksheets	
	conditions 3.5.2- British and two		This will be a live zoom			Photographs and
	other cuisines		lesson as per TT for all		Recipe sheets	evaluations of
	3.5.3- sensory evaluation:		to attend.			products
	to include taste testing,		Work sheets, tasks,			
	trialling, how taste		PowerPoints and			Homework tasks
	receptors and olfactory		demonstrations will be			
			posted on SMH.			

	systems work when tasting food 3.5.4- food labelling and marketing 3.1-FOOD PREPARATION SKILLS		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 map / AREs / Scheme	Week 1: Double Lesson: This will be a	Each lesson has attached tasks, text, PowerPoint, and	Worksheets	DIRT task per half term
Topic/ Unit:	<ul> <li><u>3.3- FOOD SCIENCE</u></li> <li>3.3.1- cooking of food and heat transfer</li> <li>3.3.1.1- why food is cooked and how heat is transferred to food</li> <li>3.3.1.2- selecting appropriate cooking methods</li> <li>3.3.2- functional and chemical properties of food</li> <li>Proteins, carbohydrates, fats and oils, raising agents</li> <li><b>3.1- FOOD</b></li> <li><b>PREPARATION SKILLS</b></li> <li><b>Practice NEA's</b></li> </ul>	of Work	live zoom lesson as per TT for all to attend and also an independent learning lesson. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. <u>Single lesson:</u> This will be a 'independent learning lesson' 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 will be posted on SMH. <u>Single lesson:</u> This will be a live zoom lesson as per TT for all to attend.	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	Knowledge test Exam style questions Topic Assessment Verbal/written feedback (where possible) Photographs and evaluations of products Homework tasks

Year 11	5 lessons per 2 weeks	As per the curriculum map / AREs / Scheme of Work	Work sheets, tasks, PowerPoints will be posted on SMH. <u>Week 1: Double</u> <u>Lesson:</u> This will be a live zoom lesson as per	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Worksheets Scanned	DIRT task per half term
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>		TT for all to attend and also an independent learning lesson. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH. <u>Single lesson:</u> This will be a 'independent learning lesson' 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 will be posted on SMH. <u>Single lesson</u> : This will be a live zoom lesson as per TT for all to attend. Work sheets, tasks, PowerPoints will be posted on SMH.	A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.	resources Zoom lessons PowerPoint presentations Filmed demonstrations Worksheets Recipe sheets	Knowledge test Exam style questions Topic Assessment Verbal/written feedback (where possible) Photographs and evaluations of products Homework tasks