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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.

Autumn 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 one live zoom lesson as per TT for all 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.	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	Double Lesson: This will one live zoom lesson as per TT for all to attend and one independent lesson.	Each lesson has attached tasks, text, PowerPoint, and work sheets. A pre-recorded zoom lesson will be created for	Booklet with all worksheets PowerPoint presentations	DIRT task per rotation Topic Assessment
Topic/ Unit:	<u>Skills for life - Rotation 1</u> <ul style="list-style-type: none">• Hygiene and safety• Energy balance					

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	<ul style="list-style-type: none"> • Cross contamination • Raising agents • Recipe development • Key skills and techniques • Practical lessons 		<p>Work sheets, tasks, PowerPoints will be posted on SMH.</p> <p>Single lesson: This will be an ‘independent learning lesson’ with set work.</p>	<p>the lesson with one uploaded fortnightly.</p>	<p>Filmed demonstrations</p> <p>Worksheets</p>	<p>Verbal/written feedback (where possible)</p> <p>Photographs of products</p>
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 and an independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH.</p> <p>Single lesson: This will be an “independent learning lesson” 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>	<p>Each lesson has attached tasks, text, PowerPoint, and work sheets.</p> <p>A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.</p>	<p>Worksheets</p> <p>Scanned resources</p> <p>Zoom lessons</p> <p>PowerPoint presentations</p> <p>Filmed demonstrations</p> <p>Worksheets</p> <p>Recipe sheets</p>	<p>DIRT task per half term</p> <p>Knowledge test</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>
Topic/ Unit:	<p>3.4 FOOD SAFETY</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>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	Week 1: Double 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.	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Worksheets	DIRT task per half term
Topic/ Unit:	<p>3.6- FOOD PROVENANCE 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 3.6.1.3- sustainability and global impact</p> <p>RECAP</p> <p>3.4 FOOD SAFETY 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>PRACTICE NEAs</p>		<p>Single lesson: This will be a ‘independent learning lesson’ 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 will be posted on SMH.</p> <p>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.</p>	<p>A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.</p>	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

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	3.1- FOOD PREPARATION SKILLS					
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 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 as per TT for all to attend. Work sheets, tasks, PowerPoints will be posted on SMH.	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:	<u>RECAP</u> <u>3.6- FOOD PROVENANCE</u> <u>3.2 FOOD, NUTRITION AND HEALTH</u> <u>3.5- FOOD CHOICE</u> 3.1- FOOD PREPARATION SKILLS PRACTICE NEA					
Spring 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					

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	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 independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH.	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
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> <ul style="list-style-type: none"> • Production plan • Bread theory • Equipment uses • Designing products • Key skills and techniques • Practical lessons 		<p>Single lesson: This will be an ‘independent learning lesson’ with set work.</p>	<p>A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.</p>	<p>PowerPoint presentations</p> <p>Filmed demonstrations</p> <p>Worksheets</p>	<p>Topic Assessment</p> <p>Verbal/written feedback (where possible)</p> <p>Photographs of products</p>
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 one live zoom lesson as per TT for all to attend and one independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH.	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Booklet with all worksheets	DIRT task per rotation
Topic/ Unit:	<p><u>Skills for life - Rotation 1 or 2</u></p> <ul style="list-style-type: none"> • Hygiene and safety • Energy balance 			<p>A pre-recorded zoom lesson will be created for the lesson with one uploaded fortnightly.</p>	<p>PowerPoint presentations</p> <p>Filmed demonstrations</p>	<p>Topic Assessment</p> <p>Verbal/written feedback (where possible)</p>

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	<ul style="list-style-type: none"> • 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 		<p>Single lesson: This will be an 'independent learning lesson' with set work.</p>		Worksheets	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 and an independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH.</p> <p>Single lesson: This will be an "independent learning lesson" if students need help with set work.</p> <p>Week 2: Single Lesson: This will be a live zoom</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></p> <p>3.2.3- nutritional needs and health</p> <p>3.2.3.1- Guidelines for a healthy diet</p> <p>Diet through life</p> <p>3.2.3.2- Energy needs- BMR, PAL</p> <p>% energy intake provided by macronutrients</p> <p>3.2.3.3- nutritional analysis</p> <p>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>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>Photographs and evaluations of products</p> <p>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 and also an independent learning lesson.	Each lesson has attached tasks, text, PowerPoint, and work sheets.	Worksheets	DIRT task per half term
Topic/ Unit:	<p>RECAP</p> <p>3.2 FOOD, NUTRITION AND HEALTH</p> <p>3.2.3- nutritional needs and health</p> <p>3.2.3.1- Guidelines for a healthy diet</p> <p>Diet through life</p> <p>3.2.3.2- Energy needs- BMR, PAL</p> <p>% energy intake provided by macronutrients</p> <p>3.2.3.3- nutritional analysis</p> <p>3.2.3.4- diet related health risks</p> <p>3.2.3.5- technological developments (e.g. fortified foods, cholesterol lowering spreads)</p>		<p>Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.</p> <p>Single lesson: This will be a 'independent learning lesson' 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 will be posted on SMH.</p>			

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	<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>PRACTICE NEA's</p>		<p>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.</p>			
Year 11	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 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</p>	<p>Each lesson has attached tasks, text, PowerPoint, and work sheets.</p> <p>A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.</p>	<p>Worksheets</p> <p>Scanned resources</p> <p>Zoom lessons</p> <p>PowerPoint presentations</p> <p>Filmed demonstrations</p> <p>Worksheets</p> <p>Recipe sheets</p>	<p>DIRT task per half term</p> <p>Knowledge test</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>
Topic/ Unit:	<p>Revision on main topic areas within Food 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>					

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	Quizzes to challenge knowledge and understanding		as per TT for all to attend. Work sheets, tasks, PowerPoints will be posted on SMH.			
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<u>Summer 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	Double Lesson: This will one live zoom lesson as per TT for all 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.	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					

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	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 independent lesson. Work sheets, tasks, PowerPoints will be posted on SMH. Single lesson: This will be an ‘independent learning lesson’ 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:	Skills for life - Rotation 2 <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	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 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 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 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:	3.5- 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					

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	<p>systems work when tasting food</p> <p>3.5.4- food labelling and marketing</p> <p>3.1-FOOD PREPARATION SKILLS</p>		<p>Single lesson: There will be classwork set via SMH linking to the topic and zoom lessons.</p>			
Year 10	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 and also an independent learning lesson. Work sheets, tasks, PowerPoints and demonstrations will be posted on SMH.</p> <p>Single lesson: This will be a 'independent learning lesson' 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 will be posted on SMH.</p> <p>Single lesson: This will be a live zoom lesson as per TT for all to attend.</p>	<p>Each lesson has attached tasks, text, PowerPoint, and work sheets.</p> <p>A pre-recorded zoom lesson will be created for two lessons and will be uploaded fortnightly.</p>	<p>Worksheets</p> <p>Scanned resources</p> <p>Zoom lessons</p> <p>PowerPoint presentations</p> <p>Filmed demonstrations</p> <p>Worksheets</p> <p>Recipe sheets</p>	<p>DIRT task per half term</p> <p>Knowledge test</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>
Topic/ Unit:	<p><u>3.3- FOOD SCIENCE</u></p> <p>3.3.1- cooking of food and heat transfer</p> <p>3.3.1.1- why food is cooked and how heat is transferred to food</p> <p>3.3.1.2- selecting appropriate cooking methods</p> <p>3.3.2- functional and chemical properties of food</p> <p>Proteins, carbohydrates, fats and oils, raising agents</p> <p>3.1- FOOD PREPARATION SKILLS</p> <p>Practice NEA's</p>					

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			Work sheets, tasks, PowerPoints will be posted on SMH.			
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 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 as per TT for all to attend. Work sheets, tasks, PowerPoints will be posted on SMH.	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:	FOOD PREPARATION NEA <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 Revision covering all main topics					

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