

Key stage 3

What is being taught?

Year 7 learners continue to develop their cooking skills and knowledge of food through understanding food types and how they work together to produce amazing dishes. Learners have the opportunity to develop their knowledge in cooking and how different food types work together and enhance each other's flavours and textures.

Year 8 will continue to cook a variety of foods using different techniques with them taking more responsibility for the preparation and cooking of different food groups and how they are cooked and presented. They will investigate and learn about the impact imported and exported food has on the catering industry and the UK.

Year 9 begin to develop the skill to budget for meals and how to shop and the importance of using locally sourced food. They will have the opportunity to visit local places to source local food and then prepare a dish using what they have chosen.

How is it being taught?

Year 7 will be taught through practical session where they will be given the opportunity to experience different food types and experience how they work together. Through the skill they have learnt in the previous terms' learners will start to develop more independently in their preparing and cooking.

Year 8 learners continue to cook practically while in theory lesson learn about the import and exporting of food stuff into and out of the UKs. Learners will understand the difference between imported and exported food market impact it can have on cooking in a home and in a professional setting to the wide variety of ingredients available for everyone to use.

Year 9 will have the opportunity to visit start and source local produced food and investigate how it tastes compared to other options that may be available local shops and how locally sourced can impact upon meal choices. Learners will also continue to cook a variety of dishes preparing themselves for key stage 4 and looking after themselves in adulthood.

Key stage 4

What is being taught?

The focus for the vocational pathway they are starting to work towards their final assessment. Beginning with developing a menu covering several courses. Flavour combinations and continuing to develop their understanding of having a balance meal. They will begin to create a menu showcasing their skills and knowledge in cooking.

How is it being taught?

Teaching for the vocational pathway will involve a mixture of practical and theory lessons. Practically learners will be work towards their assessment reviewing their work on different dishes and the ones they wish to use in their final assessment. Theory lessons will allow learners to focus on creating their dishes and meals in preparation for their assessment.