





## Food Technology Year 11

Useful websites:

[www.JamieOliver.com](http://www.JamieOliver.com)  
[www.lovefoodhatewaste.com](http://www.lovefoodhatewaste.com)  
[www.meatandeducation.com](http://www.meatandeducation.com)  
[www.nhs.uk/Change4life](http://www.nhs.uk/Change4life)  
[www.seafish.org](http://www.seafish.org)  
[www.soilassociation.org](http://www.soilassociation.org)  
[www.food.gov.uk](http://www.food.gov.uk)

Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Pupils will be beginning the planning and preparation work for their final assessment.	Pupils will undergo trial practical sessions and mock exams in preparation for their final assessment.	Pupils will complete their final assessment for level 2.	Pupils will begin to work on developing complexity within preparation and finishing of dishes.	Pupils will work on presentation skills and begin to use more complex and specialised ingredients.	Pupils will begin working independently on level 3 dishes of their choice within poultry, meat, fish, game, shellfish, desserts or baking..
Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Controlled assessment involving a 2-hour practical observed preparation and cooking session.	Informal assessment of level 3 skills.	Informal assessment of level 3 skills.	Informal assessment of level 3 skills.

