

Recovery Curriculum - Food

YEAR	Do now	Curriculum	Home study
7	<p>Recapping the following units from KS2 to continue to bridge any gaps that may have developed between key stages.</p> <ul style="list-style-type: none"> • Eat well Guide • Food groups • Basic kitchen skills <p>We will also mix in Do now's on topics the students are currently studying as part of year 7.</p>	<p>We are identifying big gaps & misconceptions that students have come to us with from KS2 through the do now's and are building these misconceptions & gaps into our schemes of work.</p>	<p>Students will complete their homework through using Edulink and the topics they have for homework will match the topics they are studying in lesson.</p> <p>Some of the Homework's will be practical cooking session the family can all join in!</p>
8	<p>Year 8 will have activities that interleave units from year 7 to develop their retrieval of old information and year 8 units.</p> <p>The year 7 units we are retrieving are</p> <ul style="list-style-type: none"> • Eat well Guide • Food groups • Basic kitchen skills • Equipment (Large and small) • Health and safety in the work place. 	<p>A focus on the skills, knowledge and application of healthy living. Making the rights choices with food – modifying what food we like to make the choices healthier (<i>rather than withdrawing or replacing 'bad' foods</i>). Sustainable healthy choices that will impact long term and not be a fad or seen as a task. We all know how difficult diets can be – because we restrict what foods we eat; I intend to show pupils that small but simple changes can make a big difference. Using government advice to back up the science and data – Eat well Guide, 8 tips for healthy living, 5 a day, https://www.food4life.org.uk/</p> <p>FINALLY, I will be encouraging pupils to cook at home – help in the kitchen – showcase their skills. Demonstrations will take place in the Academy (Videos will be made available), recipes will be provided (if the pupils wish to partake) however I will be encouraging the pupils to take part in the whole process – planning /budgeting /buying / cooking and cleaning....</p>	<p>Students will complete their homework using Edulink and the topics they have for homework will match the topics they are studying in lesson.</p> <p>Some of the Homework's will be practical cooking session the family can all join in !</p>
9	<p>Year 9 will have activities that interleave units from year 8 to develop their retrieval of old information and year 8 units.</p> <p>The year 8 units we are retrieving are</p> <ul style="list-style-type: none"> • Basic kitchen skills 	<p>YEAR 9: To build on the work in year 7 & 8 this year group will form a transition year, filling the gaps of practical knowledge needed to be skilful in the kitchen, also looking at the consequences of poor food handling and how food can cause ill health. This unit of work bridges the gap between KS3 and KS4 – Industrial practices will be looked at - <i>how the professionals do it!</i> The</p>	<p>Students will complete their homework using Edulink and the topics they have for homework will match the topics they are studying in lesson.</p>

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	<ul style="list-style-type: none"> • Equipment (Large and small) • Health and safety in the work place. • What the law says • Food labelling 	<p>application of transferrable skills, personal skills and specialist skills. We will look at what the law says, and the implications on the customer, staff and business.</p>	<p>https://www.foodalert.com/news-views/eho-inspections https://www.nhs.uk/live-well/eat-well/how-to-read-food-labels/ https://www.nhs.uk/live-well/eat-well/</p>
10	<p>Year 10 will have Do now starters that interleave units from year 9 to develop their retrieval of old information and year 9 units. The year 9 units we are retrieving are: Unit 2</p> <ul style="list-style-type: none"> • Nutrients and how they impact on the body • Customer needs • Menu construction (Dovetailing of dishes) • Outside influences on food choices 	<p>Year 10 will follow the normal specification for WJEC Hospitality and Catering Unit 2</p>	<p>Students will complete their homework using Edulink and the topics they have for homework will match the Unit 1 (exam unit topics) they were instructed to study over lockdown and are now encouraged to continue upskilling their knowledge to prepare for the exam.</p>
11	<p>Year 11 will have activities that interleave units from year 10 to develop their retrieval of old information and previous units. Unit 2 (originally schedules for Summer 2020)</p> <p>Analysis from the mocks exams and baseline assessment will also guide individual teachers of topics that students are retrieving poorly and these will be built into the starters.</p>	<p>Due to COVID year 11 will now complete Unit 2 till January 2021 and then focus on the exam Unit 1, with the first Mock exam scheduled in February 2021 and the second in May 2021. To help with the preparation of this Unit all homework set is linked to this Unit of work and there will be a formal Mock exam taking place in School in October 2020 (Based on retrieval knowledge from year 9 &10), which will help direct any must needed intervention.</p>	<p>Home study for year 11 is focused around the exam unit. Intervention is taking place on Wednesday & Thursday for key students to help bridge the gap. NB: <i>Every 2nd week an extended evening will take place to allow students to 'practice cooking for their exam.</i></p>

