



PLUME ACADEMY - LEARNING OVERVIEW

Year	Year 11
Course	NVQ Certificate in Food Preparation and Cooking
Specification Number/Exam Board	7131/03 City and Guilds
End of course assessment and weightings	100% course work which includes internal written assessment and practical observations

Prior Learning

Whilst this vocational catering qualification is not offered at key stage 3, students can draw from their key stage 3 studies in mainstream cookery within the academy, refining and developing further skills in a variety of food preparation and cookery skills, including cutting techniques and baking. The planned curriculum also provides the opportunity for students to develop their knowledge, understanding in literacy, numeracy and IT skills in a new context.

Curriculum Intent – What are the curriculum aims?

The Level 1 Certificate in Food Preparation and Cooking course provides basic knowledge and understanding of working in a realistic kitchen environment as the standards have been written by employers and experts in the catering industry. The main focus of the qualification is

- Develop the theoretical practical skills to work within workplace within the catering industry.
- Develop the ability to work as part of a catering team.
- Develop and demonstrate learning about food safety and health and safety.

The students develop both theoretical understanding practical skills from some variety mandatory and optional units. When competent students understanding is assessed through practical observation to produce holistic evidence towards the qualification. Where students are more-able, there is opportunity to achieve additional credits from the units within the qualification.

Curriculum Implementation – What will my child will be learning?

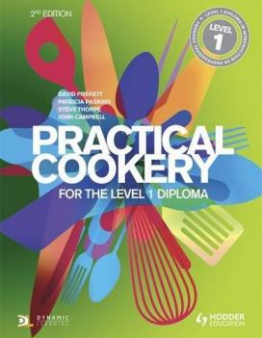
Term 1	Half Term 1	* Mandatory theory and practical assessments Maintain a safe, hygienic and secure working environment
	Half Term 2	* Mandatory theory and practical assessments Work effectively as part of a team
Term 2	Half Term 3	* Mandatory theory and practical assessments Maintain food safety when storing, preparing and cooking food
	Half Term 4	*Optional unit practical assessment Prepare vegetables, Cook vegetables, Prepare and cook pasta
Term 3	Half Term 5	*Optional unit practical assessment Cook and finish simple bread products, Prepare and cook rice
	Half Term 6	*Optional unit practical assessment Prepare and cook meat and poultry, Prepare and finish simple salad and fruit dishes



Curriculum Impact – How will progress be assessed?

Mandatory units are assessed using multiple choice question papers and practical observations. The practical units are assessed through observation holistically throughout the course. Practical units also have a multi choice question paper to demonstrate underpinning knowledge of the practical unit.

Super-Curricular Opportunities – Support and Extending Learning

Useful study resources	If a student is really passionate about this subject...	As a parent/carer, I can assist my child in this subject by:
<p>Practical Cookery for the Level 1 Diploma.</p> <p>ISBN: 144418749X</p> 	<p>Can move onto the Level 1 NVQ Diploma in Food Preparation and Cooking post 16.</p> <p>Follow simple recipes on YouTube</p> <p>Seek work experience in a catering setting</p>	<p>Assisting them to complete homework set</p> <p>Encouraging them to cook at home.</p>