

What do you teach: GCSE Food Preparation and Nutrition

- We aim to encourage learners to cook, make informed decisions about food and nutrition, and provide learning opportunities that enable them to acquire knowledge to be able to feed themselves and others affordably and nutritiously, now and later in life.

- Unit 1 Principles of Food and Nutrition

Written examination: 1 hour 30 minutes 40% of qualification 80 marks

- Unit 2 Cooking and Nutrition in Action

Non-examination assessment 60% of qualification 120 marks

Our intent for an ambitious Catering curriculum

Aims

REACH Catering will ensure all students:


Students are able to explore and make a wide range of multi-cultural foods and dishes throughout the food curriculum.

Students will develop an understanding of the practical and personal skills needed to succeed in the industry. 4th largest industry in this country and accounts for around 10% of the country's total workforce

Students are encouraged to cook more diverse and complex dishes and often with an emphasis on giving them ideas and options for cooking at home.

Students are encouraged to share their own successes with the group. This includes sometimes peer teaching and student demonstrations.

When undertaking practical work, students get to take away from each lesson a successful product to share at home and be proud of.



Skills and Knowledge

- Students are encouraged to apply knowledge and skills developed in lesson to their everyday personal experiences of food.



Real World Experiences

- Students are actively encouraged to apply what they have learnt in a real-life context, making wise decisions about their own food choices.



Future pathways

- Students will develop some food preparation and cooking skills as well as important transferable skills of problem-solving, organisation and time management, planning and communication essential in the workplace.



Challenge

- We encourage students to work independently in practical lessons to ensure that they gain skills they can take forward into their adult life.



Enriching

- As topical food issues are explored, students start to form personal opinions and are encouraged to accept those of others.