

LONG TERM PLANNING 2018/19 COOKING AND NUTRITION

KEY STAGE 3	AUTUMN	SPRING	SUMMER
ALL CLASSES	British Seasonal cookery – skills based using own home grown produce. Christmas cookery.	SOW focus on NC Cooking and Nutrition skills based on healthy simple meals.	SOW focus on NC Cooking and Nutrition skills based on picnic recipes and outdoor eating.

All KS3 classes will be taught the NC for Cooking and Nutrition. There will be other elements of the D and T framework taught but the focus will be on Cooking and Nutrition.

KEY STAGE 4	AUTUMN	SPRING	SUMMER
NON OPTION GROUPS	British seasonal cookery – skills based using own home grown produce. Christmas cookery competition. Occupational Studies - Food units accreditation Entry level/level 1	Practical based modules focussing on healthy savoury recipes. Occupational Studies- Food units accreditation Entry level/level1	Practical based modules focussing on summer outdoor eating and picnic foods. Occupational Studies - Food units accreditation Entry level/level1
OPTION GROUP	British seasonal cookery – skills based using home grown produce. Preparing meals for students/staff/parents. Christmas cookery. AQA Unit Awards – pre-entry level. BTEC Level 1 Home Cooking accreditation.	Practical based modules focussing on the BTEC Home Cooking modules. AQA Unit Awards – pre-entry level. BTEC Level 1 Home Cooking accreditation.	Cooking residential. Preparing meals for students/staff/parents. Outdoor eating and picnic recipes. AQA Unit Awards – pre-entry level. BTEC Level 1 Home Cooking accreditation.

Karen Cleary August 2018