

## WJEC Constructing and the built environment Level 1 &2

All pupils will be required to study about the construction industry through three different units:

- Safety and security in construction (**externally assessed**)
- Practical construction skills (**internally assessed**)
- Planning construction projects (**internally assessed**)

<b>Construction level 1/2 (Y10)</b>					
<b>Autumn term 1</b>	<b>Autumn term 2</b>	<b>Spring term 1</b>	<b>Spring term 2</b>	<b>Summer term 1</b>	<b>Summer term 2</b>
<p>Unit 1. Know the legal Health and Safety requirements for working in the construction industry. End of module test</p> <p>Unit 1 Understand the risks to health and safety in a range of different situations. End of module test.</p> <p>Unit 2 Practical Construction Skills</p> <p>Be able to interpret technical information.</p>	<p>Unit 1 Understand how to minimise the risks to health and safety. End of module test</p> <p>Unit 1 Know how risks to security are minimised in construction. End of module test</p> <p>Unit 2 Practical Construction Skills.</p> <p>Know preparation requirements for construction tasks.</p>	<p>Unit 2 Practical Construction Skills</p> <p>Be able to use construction processes in the completion of construction tasks</p> <p>Joinery Focus on skills through practical activities.</p>	<p>Unit 2 Practical Construction Skills</p> <p>Be able to use construction processes in the completion of construction tasks</p> <p>Plastering Focus on skills through practical activities.</p>	<p>Unit 1 Revision of safety and security in construction for external assessment. End of unit test</p> <p>Unit 2 Practical Construction Skills</p> <p>Be able to use construction processes in the completion of construction tasks</p>	<p>Unit 2 Practical Construction Skills</p> <p>Be able to use construction processes in the completion of construction tasks.</p> <p>Painting and Decorating Focus on skills through practical activities</p>
<p><b>Homework:</b></p> <p>Pupils will be expected to complete homework on a weekly basis. This may involve:</p> <ul style="list-style-type: none"> <li>• Preparation for use in practical lessons.</li> <li>• Continuation of theory work.</li> <li>• Although pupils are completing the practical elements of the course within class, the expectation is that pupils should continue with revision towards their internal and external unit tests.</li> </ul>			<p><b>Assessment:</b></p> <p>Pupils' knowledge, understanding and practical skills will be assessed using the accrediting board criteria (WJEC).</p> <p>The trial unit tests will be marked used the accrediting board mark schemes (WJEC).</p>		

## Construction level 1/2 (Y11)

Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2
<p>Unit 3 Planning Construction projects</p> <p>Know job roles involved in construction projects</p> <p>Joinery Focus on skills through practical activities.</p>	<p>Unit 3 Planning Construction projects</p> <p>Understand how built environment development projects are realised.</p> <p>Plastering Focus on skills through practical activities.</p>	<p>Unit 3 Planning Construction projects</p> <p>Planning environment development projects.</p> <p>Painting and Decorating Focus on skills through practical activities.</p>	<p>Revisit Unit 1 Revision of safety and security in construction for external assessment and resit opportunities. End of unit test</p>	<p>Revisit Unit 1 Revision of safety and security in construction for external assessment and resit opportunities. End of unit test</p>	<p>Revisit Unit 1 Revision of safety and security in construction for external assessment and resit opportunities. End of unit test</p>

### Homework:

Pupils will be expected to complete homework on a weekly basis. This may involve:

- Preparation for use in practical lessons.
- Continuation of theory work.
- Although pupils are completing the practical elements of the course within class, the expectation is that pupils should continue with revision towards their internal and external unit tests.

### Assessment:

Pupils' knowledge, understanding and practical skills will be assessed using the accrediting board criteria (WJEC).

The trial unit tests will be marked using the accrediting board mark schemes (WJEC).

### **AQA GCSE Food Preparation and Nutrition**

The AQA GCSE Food Preparation and Nutrition specification equips students with an array of culinary techniques, as well as knowledge of nutrition, food traditions and kitchen safety. Pupils will be required to cook a variety of dishes showing different skills throughout the course.

50% NEA (Non examination assessment) **Task 1:** Food investigation (30 marks) **Task 2:** Food preparation assessment (70 marks)

50% Examination: 1 X 1hr 45 external exam to test pupils' knowledge and understanding of nutrition and food preparation.

## GCSE Food Preparation and Nutrition (Y10)

Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2
<p>Introduction to the course.</p> <p>Identification of the 12 practical skills used throughout the course.</p> <p><b>Food nutrition and health:</b> Theory and practical work based around the principles of the Eatwell guide.</p> <p><b>End of unit assessment:</b> A variety of marked and assessed questions using specimen exam paper.</p>	<p>Development of research skills and planning.</p> <p><b>Mini NEA practice task: Practical examination:</b></p> <p>1 hr practical assessment (pupils to make and present a dish related to Eatwell topic Topic)</p> <p>Research and evaluation: pupils will need to research recipes and evaluate their makes <b>(mock NEA folder)</b></p>	<p><b>Special Dietary needs and different life stages</b></p> <p>Theory and practical work based around the principles of specialist dietary needs and lifestyle choices.</p> <p>Pupils will learn what can affect food choice.</p>	<p><b>Special Dietary needs and different life stages</b></p> <p>Theory and practical work based around the principles of specialist dietary needs and lifestyle choices.</p> <p>Pupils will learn what can affect food choice.</p> <p><b>End of unit assessment:</b> A variety of marked and assessed questions using specimen exam paper.</p> <p>Pupils will also carry out a final 1hr practical to show their skills and understanding of the dishes that complement the topic.</p>	<p><b>Food Science</b></p> <p>Through practical and theory work, pupils should understand what scientific principles can affect ingredients, cooking and finishing of food products.</p> <p>Pupils will be taught about:</p> <p>Physical and chemical functional properties of food.</p> <p><b>End of unit assessment:</b> A variety of marked and assessed questions using specimen exam paper.</p>	<p>Food Provenance</p> <p>Through practical and theory work, pupils should understand where ingredients come from and how this can determine food choices.</p> <p>Pupils will study counties and ingredients and prepare a range of different food products based on provenance themes.</p> <p><b>End of year celebration event:</b></p> <p>In groups of four pupils will plan, prepare, bake and serve some sweet and savoury dishes suitable for a late Brunch or afternoon tea (served to parents, SET trustees etc)</p>
<p><b>Homework:</b></p> <p>Pupils will be expected to complete homework on a weekly basis. This may involve:</p> <ul style="list-style-type: none"> <li>• The preparation of ingredients and recipes to use in practical lessons.</li> <li>• Continuation of theory work.</li> <li>• Although pupils are completing the controlled assessment element of the course within class, there is the expectation that pupils should continue with revision towards their trial and external examinations.</li> </ul>			<p><b>Assessment:</b></p> <p>Pupils' practical skills and controlled assessment portfolio will be assessed using the examination board criteria.</p> <p>The trail examination will be marked used examination board mark schemes.</p>		

## GCSE Food Preparation and Nutrition (Y11)

Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2	
<p><b>Food Investigation: NEA Task</b></p> <p>Pupils are required to show understanding of the working characteristics, functional and chemical properties of ingredients.</p> <p>One task to be selected from three tasks set by AQA, pupils then produce a report of between 1,500 – 2,000 words.</p> <p><b>(10 hours only)</b></p>	<p><b>Food Preparation: NEA Task</b></p> <p>Pupils are required to show knowledge, skills and understanding in relation to the planning, preparation, cooking, Presentation of food and application of nutrition.</p> <p>Pupils will prepare, cook and present a final menu of three dishes within a single period of no more than 3 hours, planning in advance how this will be achieved.</p> <p><b>Outcome:</b> Written or electronic portfolio including photographic evidence of the three final dishes must be included.</p> <p><b>(20 hours + 3 hour practical)</b></p>			<p><b>External examination: revision themes and content</b></p> <p>Pupils will be looking at examination themes, questions and revision techniques, in order for them to prepare successfully for the external exam.</p>		
<p><b>Homework:</b></p> <p>Pupils will be expected to complete homework on a weekly basis. This may involve:</p> <ul style="list-style-type: none"> <li>The preparation of ingredients and recipes to use in practical lessons.</li> <li>Continuation of theory work.</li> <li>Although pupils are completing the controlled assessment element of the course within class, there is the expectation that pupils should continue with revision towards their trial and external examinations.</li> </ul>			<p><b>Assessment:</b></p> <p>Pupils' practical skills and controlled assessment portfolio will be assessed using the examination board criteria.</p> <p>The trial examination will be marked using examination board mark schemes.</p>			

## BTec level 1/2 Home cooking

Focuses on giving young people the skills to prepare delicious and nutritious home-cooked food - using fresh ingredients - as well as an understanding of the value of passing on cooking knowledge. Assessment work is carried out internally through 1 or 2 pieces of coursework and practical examination

BTec Home cooking (Y10)					
Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2
<p>Introduction to the course and assessment.</p> <p><b>Brilliant breakfasts:</b></p> <p><b>Pupils will use a variety of cooking skills to prepare typical breakfast items:</b></p> <p>Eggs (boiled, scrambled, fried, omelette)</p> <p>Protein products (sausage, bacon and veg. alternatives)</p> <p>Porridge and cereal bars</p> <p>Toasts and toppings</p> <p><b>Pupils will be expected to analyse the cost and nutritional value of the foods that they produce.</b></p> <p><b>Pupils will use a variety of cooking skills to prepare typical foods and sauces based on the eatwell guide:</b></p> <p>sandwiches Pizza Rice and pasta dishes Chilli/bolognese</p> <p><b>Pupils will be expected to analyse the cost and nutritional value of the foods that they produce.</b></p>		<p><b>Bakeation</b></p> <p><b>Pupils will use a variety of cooking skills to prepare typical sweet and savoury items:</b></p> <p>Cakes Biscuits Crumbles/puddings/desserts</p> <p><b>Pupils will be expected to analyse the cost and nutritional value of the foods that they produce.</b></p> <p><b>BBQ delight</b></p> <p><b>Pupils will use a variety of BBQ skills to prepare typical BBQ items:</b></p> <p>Homemade burgers Chicken kebabs Grilled vegetables Haloumi</p> <p><b>Pupils will be expected to analyse the cost and nutritional value of the foods that they produce.</b></p>		<p><b>EoY assessment</b></p> <p>1.1 Select and prepare ingredients for a recipe</p> <p>1.2 Use cooking skills when following a recipe</p> <p>1.3 Demonstrate food safety and hygiene throughout the cooking and preparation process</p> <p>2.1 Reflect on own learning and consider two ways you have benefited from learning cooking skills.</p> <p>2.2 Suggest two ways you could pass on information about home cooking to others</p> <p><u>Assignment scenario</u> Pupils need to show just what to do when planning, preparing and cooking a recipe. They are encouraged to think about fresh food, interesting dishes and the pleasure it gives to them and their family when eating at home. Pupils must show their cooking skills by making their chosen recipe. Selecting the ingredients, following the recipe and demonstrate food safety and hygiene throughout the cooking session.</p>	
<p><b>Homework:</b></p> <p>Pupils will be expected to complete homework on a weekly basis. This may involve:</p> <ul style="list-style-type: none"> <li>The preparation of ingredients and recipes to use in practical lessons/continuation of theory</li> </ul>			<p><b>Assessment:</b></p> <p>Pupils' knowledge, understanding and practical skills will be assessed using the accrediting board criteria</p> <p>The coursework will be assessed internally and verified.</p>		

<b>BTec Home cooking (Y11)</b>					
<b>Autumn term 1</b>	<b>Autumn term 2</b>	<b>Spring term 1</b>	<b>Spring term 2</b>	<b>Summer term 1</b>	<b>Summer term 2</b>
<p><b>Brilliant breakfasts take 2:</b></p> <p><b>Pupils will use a variety of cooking skills to prepare typical breakfast items:</b></p> <p>Folded omelettes and fillings Frittata Separating and poaching eggs French toast and porridge toppings</p> <p><b>Perfect packed lunches</b></p> <p><b>Pupils will use a variety of cooking skills to prepare packed lunch items:</b></p> <p>Making a savoury pastry using homemade and shop bought pastry. Making complex sandwiches using a variety of fillings</p> <p><b>Pupils will be expected to analyse the cost, nutritional value and suitability of the foods that they produce.</b></p> <p><b>Soups and toasted sandwiches</b></p> <p><b>Pupils will use a variety of cooking skills to prepare soups/toasted sandwiches lunch items:</b></p> <p>Roasted squash soup Using cheeses, yoghurts and pesto style fillings to make toasted sandwiches</p> <p><b>Pupils will be expected to analyse the cost, nutritional value and suitability of the foods that they produce.</b></p>		<p><b>Salads, pastas and pizzas</b></p> <p><b>Pupils will use a variety of cooking skills to prepare typical evening meal/lunchtime dishes:</b></p> <p>Caesar salads with croutons Bread dough to make breads and sandwiches or pizza Lasagne or pasta bake Making and cooking potatoes and vegetables Cooking shepherd's pie or stews</p> <p><b>Make it with fish/meat</b></p> <p><b>Pupils will use a variety of cooking skills to prepare typical protein based dishes:</b></p> <p>Pan fried fish Fish pie Cooking steaks and chops Chicken or veg stir fry</p> <p><b>Pupils will use a variety of cooking skills to prepare typical sweet and savoury items:</b></p> <p>Cakes Biscuits Pastries puddings/desserts</p>		<p><b>EoY assessment</b></p> <p>Tutor supported research to plan a menu for a demonstration session.</p> <p><b>Pupils are required to plan and prepare to cook a two course meal LO1</b></p> <p><b>Pupils are required to follow recipes to prepare ingredients and cook and present a two-course meal, demonstrating food safety and hygiene LO2</b></p> <p><b>Record ways to cook economically at home and evidence of passing on information about cooking meals at home from scratch LO3 LO4</b></p>	
<p><b>Homework:</b></p> <p>Pupils will be expected to complete homework on a weekly basis. This may involve:</p> <ul style="list-style-type: none"> <li>The preparation of ingredients and recipes to use in practical lessons.</li> <li>Continuation of theory work.</li> </ul>			<p><b>Assessment:</b></p> <p>Pupils' knowledge, understanding and practical skills will be assessed using the accrediting board criteria</p> <p>The coursework will be assessed internally and verified externally.</p>		