

Assessment and Home learning overview		Year 11 Food Technology	
Assessment	Time	Assessment Details	
MCQ Test on knowledge gained both short term and over time.	30 mins	You will also be graded on your practical skills this year including an assessment full day practical in the assessment period.	
Key online resources:			
<a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a>			
Week	Date	Knowledge retrieval task	Activity/ Help resource
1	02/09/24	<p><b>Unit 2-2.1.1 Understanding the importance of nutrition</b></p> <p><b>Unit 2-2.1.1 Nutrition at different life stages &amp; special dietary needs</b></p> <p><b>Unit 1-1.1.3 Working conditions in the hospitality and catering industry</b></p> <p><b>Unit 1-1.1.1 Types of Hospitality and catering provisions</b></p> <ul style="list-style-type: none"> <li><b>Homemade ravioli</b></li> </ul> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe</p> <p>Complete remaining coursework for unit 1</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a></p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
2	09/09/24	<p><b>Unit 2-2.1.1 Understanding the importance of nutrition</b></p> <p><b>Unit 2-2.1.1 Nutrition at different life stages &amp; special dietary needs</b></p> <p><b>Unit 1-1.2.2 Customer requirements</b></p> <p><b>Unit 1-1.1.1 Types of service in commercial and non-commercial provisions</b></p> <p><b>Unit 1-1.1.1 Standards and ratings</b></p> <p><b>Chicken liver pate</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe</p> <p>Complete remaining coursework for unit 1</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a></p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>

			<a href="#">ttachments/download.asp?file=935&amp;type=pdf</a>
3	16/09/24	<p><b>Unit 2-2.1.2 How cooking methods can impact on nutritional value</b></p> <p><b>Unit 2-2.2.1 Factors affecting menu planning</b></p> <p><b>Unit 1-1.3.2 Food safety</b></p> <p><b>Profiteroles</b> Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe</p> <p>Complete remaining coursework for unit 1</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a></p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
4	23/09/24	<p><b>Unit 2-2.1.2 How cooking methods can impact on nutritional value</b></p> <p><b>Unit 2-2.2.1 Factors affecting menu planning</b></p> <p><b>Unit 1-1.4.2 Symptoms and signs of food-induced of ill-health</b></p> <p><b>Unit 1-1.1.1 Standards and ratings</b></p> <p><b>Unit 1-1.1.2 Types of employment roles and responsibilities within the industry</b></p> <p><b>Pavlova</b> Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe</p> <p>Complete remaining coursework for unit 1 <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a></p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
5	30/09/24	<p><b>Unit 2-2.1.1 Understanding the importance of nutrition</b></p> <p><b>Unit 2-2.2.1 Factors affecting menu planning</b></p> <p><b>Unit 1-1.3.2 Food safety</b></p> <p><b>Unit 1-1.4.2 Symptoms and signs of food-induced of ill-health</b></p> <p><b>Deboning chicken</b> Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe</p> <p>Complete remaining coursework for unit 1</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a></p>

			<a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a>
6	07/10/24	<p><b>Unit 2-2.1.1 Nutrition at different life stages &amp; special dietary needs</b></p> <p><b>Unit 1-1.1.3 Working conditions in the hospitality and catering industry</b></p> <p><b>Unit 1-1.1.2 Personal attributes, qualifications and experience</b></p> <p><b>Fillet a fish</b> Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe Complete remaining coursework for unit 1</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a></p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
7	14/10/24	<p><b>Unit 2-2.1.2 How cooking methods can impact on nutritional value</b></p> <p><b>Unit 2- 2.2.2 How to plan production</b></p> <p><b>Unit 1-1.2.2 Customer requirements</b></p> <p><b>Unit 1-1.2.1 The operation of the kitchen: Equipment</b></p> <p><b>Unit 1-1.4.1 Hospitality and catering and the law</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe Complete remaining coursework for unit 1</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a></p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>

8	21/10/24	<p><b>Unit 2- 2.2.2 How to plan production</b>  <b>Unit 1-1.3.2 Food safety</b>  <b>Unit 1-1.1.4 Positive and negative uses of media</b>  <b>Unit 1-1.2.1 The operation of the kitchen</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe  Complete remaining coursework for unit 1  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>   <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
9	28/10/24	<p><b>Unit 2-2.3.1 Practical skills and techniques</b>  <b>Unit 1-1.3.1 Health and safety in hospitality and catering provisions</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe  Complete remaining coursework for unit 1  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>   <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
10	04/11/24	<p><b>Unit 2-2.3.2 Presentation techniques</b>  <b>Unit 1-1.2.3 Hospitality and catering provision to meet specific requirements</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe  Complete remaining coursework for unit 1  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>   <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>

			<a href="#">ttachments/download.asp?file=935&amp;type=pdf</a>
11	18/011/24	<p><b>Unit 2-2.3.3 Food safety practices</b>  <b>Unit 2-2.4.1 Reviewing of dishes</b>  <b>Unit 1-1.4.1 Food related causes of ill health</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe  Complete remaining coursework for unit 1  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
12	24/11/24	<p><b>Unit 2- 2.2.2 How to plan production</b>  <b>Unit 2-2.3.1 Practical skills and techniques</b>  <b>Unit 2-2.3.2 Presentation techniques</b></p> <p><b>Unit 1-1.4.3 Preventative control measures of food-induced of ill-health</b></p> <p><b>Unit 1-1.4.3 Preventative control measures of food-induced of ill-health</b></p> <p><b>Unit 1-1.4.4 The Environmental Health Officer</b></p> <p><b>Revision</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe  Complete remaining coursework for unit 1  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a></p>
13	02/12/24	<p><b>Unit 2- 2.2.2 How to plan production</b>  <b>Unit 2-2.3.1 Practical skills and techniques</b>  <b>Unit 2-2.3.2 Presentation techniques</b></p> <p><b>Unit 1-1.4.3 Preventative control measures of food-induced of ill-health</b></p> <p>Own choice of dish to fit the brief</p>	<p>Ingredients and method of the recipe  Complete remaining coursework for unit 1  <a href="https://www.fulwoodacademy.co.uk/attach">https://www.fulwoodacademy.co.uk/attach</a></p>

			<a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">ments/download.asp?file=934&amp;type=pdf</a>  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a>
14	09/12/24	<b>Unit 2-2.3.3 Food safety practices</b> <b>Unit 2-2.4.1 Reviewing of dishes</b> <b>Unit 1-1.4.1 Food related causes of ill health</b>  Own choice of dish to fit the brief	Ingredients and method of the recipe Complete remaining coursework for unit 1 <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a>
15	16/12/24	<b>Unit 2-2.3.3 Food safety practices</b> <b>Unit 2-2.4.1 Reviewing of dishes</b> <b>Unit 2-2.4.2 Reviewing own performance</b>  <b>Unit 1-1.4.3 Preventative control measures of food-induced of ill-health</b>  <b>Unit 1-1.1.2 Personal attributes, qualifications and experience</b>  <b>Unit 1-1.1.4 Contributing factors to the success of hospitality and catering provision</b> Own choice of dish to fit the brief	Ingredients and method of the recipe Complete remaining coursework for unit 1 <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>  <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=935&amp;type=pdf</a>