



Assessment and Home learning overview		Year 10 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=934&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=934&amp;type=pdf</a>		

Week	Date	Knowledge retrieval task	Activity/ Help resource
1	21/04/25	<b>Unit 2-2.1.2 How cooking methods can impact on nutritional value</b> <b>Unit 2-2.2.1 Factors affecting menu planning</b> Unit 1-1.4.2 Symptoms and signs of food-induced of ill-health	<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>
2	28/04/25	<b>Unit 2-2.1.1 Understanding the importance of nutrition</b> <b>Unit 2-2.2.1 Factors affecting menu planning</b> Unit 1-1.3.2 Food safety Unit 1-1.4.2 Symptoms and signs of food-induced of ill-health	<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>
3	04/05/25	<b>Unit 2-2.1.1 Nutrition at different life stages &amp; special dietary needs</b> Unit 1-1.1.3 Working conditions in the hospitality and catering industry	<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>
4	11/05/25	<b>Unit 2-2.1.2 How cooking methods can impact on nutritional value</b> <b>Unit 2- 2.2.2 How to plan production</b> Unit 1-1.2.2 Customer requirements	<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>

5	18/05/25	<b>Unit 2- 2.2.2 How to plan production</b> <b>Unit 1-1.3.2 Food safety</b>	<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>
6	01/06/25	<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>	<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>
7	13/06/25	<b>Unit 2-2.3.2 Presentation techniques</b> <b>Unit 1-1.2.3 Hospitality and catering provision to meet specific requirements</b>	<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>
8	20/06/25	<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>	<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>
9	27/06/25	<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>  <b>Unit 1-1.4.3 Preventative control measures of food-induced of ill-health</b>	<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>
10	03/07/25	<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>  <b>Unit 1-1.4.3 Preventative control measures of food-induced of ill-health</b>	<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>
11	10/07/25	<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>	<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>
12	17/07/25	<b>Unit 2-2.3.3 Food safety practices</b> <b>Unit 2-2.4.1 Reviewing of dishes</b>	<a href="https://www.fulwoodacademy.co.uk/attachm">https://www.fulwoodacademy.co.uk/attachm</a>

		<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>	<a href="#">ents/download.asp?file=934&amp;type=pdf</a>
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