

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 complete a 25-question multiple choice assessment in class testing your knowledge on your prior learning.
Key online resources:		
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Week	Date	Knowledge retrieval task	Activity/ Help resource
1	08/01/24	Theory -expectations of the course unit 1 & 2 Pupils to plan a main meal Identify the allergies and intolerances. Meet the needs of a balanced diet	T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx
2	15/01/24	Plan a two-course meal to meet the requirements and needs of a vegetarian diet. Deeper knowledge of macronutrients and LBV protein	Ingredients and method of the recipe Complete the research on intolerances and allergies meeting specialist diets T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx
3	22/01/24	Tomato sauce homemade pasta Budget - Cost of food, event plan, seasonal food, food miles- environmental aspects of cost of living.	Ingredients and method of the recipe Continue with budgeting for the three course meal T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx

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5	29/01/24	Homemade pasta – ravioli choice of filling. Cost of food, event plan, seasonal food, food miles- environmental aspects of cost of living Plan a tapas evening for four people	Ingredients and method of the recipe Evaluate the event, profits, what went well improvements T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx
6	05/02/24	Cornish Pasty. - short crust pastry Create a traditional Cornish pasty. Research ideas and history plan a Victorian event including budget, family event, surroundings & dates- seasonal food	Research ideas and history plan a Victorian event including budget, family event, surroundings & dates- seasonal food T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx
7	12/02/24	Speaker- Chefs academy Choux pastry and talk on careers Profiteroles	Ingredients and method of the recipe. Evaluate the profits, what went well improvements Research career paths in hospitality and catering T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx

8	26/02/24	Puff pastry – sausage rolls Meet the requirement for a balanced diet for ages toddler to primary age	Ingredients and method of the recipe Research ideas and history plan a Victorian event including budget, family event, surroundings & dates- seasonal food, allergies and intolerances caused by food. T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx
9	04/03/24	Beef burgers – vegetarian burgers Plan a BBQ including budget, young adults - seasonal food, allergies and intolerances caused by food.	Ingredients and method of the recipe Plan a BBQ including budget, teenagers, surroundings & dates- seasonal food, allergies and intolerances caused by food. T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx
10	11/03/24	Sticky chicken with Mediterranean vegetables Plan a Mexican evening for five adults - nutrients- food allergies and intolerances	Ingredients and method of the recipe Plan a Mexican evening including budget, four adults, surroundings & dates- seasonal food, allergies and intolerances caused by food

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11	18/03/24	Plan your own menu using creative skills and high standard presentation skills	<p>Ingredients and method of the recipe</p> <p>Vegan festival. Plan booking a stall times and dates, weather, plan foods to accommodate the audience. Plan how you would stand out in competition with other stalls</p> <p>T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx</p>
12	25/03/24	<p>Pasta / rice summer salad choice of ingredients.</p> <p>Plan how to present and ensure the dietary needs met – special diets</p>	<p>Ingredients and method of the recipe</p> <p>Vegan festival. Evaluate the profits, what went well</p> <p>improvements</p> <p>T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx</p>
13	15/04/24	<p>Eton mess with shortbread</p> <p>Complete the remaining coursework for unit 1</p>	<p>Ingredients and method of the recipe</p> <p>Complete remaining coursework for unit 1</p> <p>T:\SUBJECTS\CREATIVE ARTS\2022-23\KNOWLEDGE ORGANISERS\Knowledge organiser AC1.1 year 10.pptx</p>

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