

VISUAL ARTS (Food) – Term 5

<p>Term: 5 Year: 11 Subject: Food and Nutrition GCSE</p>				
WHAT?	HOW?			HOW WELL?
Curriculum Content/LO	In the event of a localised lockdown	In the event of a bubble being unable to attend school	In the event of individual students who are shielding	Assessment
<p>Students are doing their 3-hour practical cooking exam on the first week of term. This is the student’s opportunity to showcase the work linked to their course work. They will also do an evaluation as part of the exam. If students are off school due to COVID they will be given another date to sit their exam.</p> <p>Helpful websites www.foodafactoflife.org.uk www.nutrition.org.uk https://www.bbc.co.uk/bitesize/subjects/zbhy4wx https://www.bbc.co.uk/food</p>	<ul style="list-style-type: none"> • Directions for tasks to be communicated at the beginning of the week via Class Charts. • Live TEAMS lessons as per timetable – where possible with the class teacher. • Live Teams group tutorials with smaller groups of students. • All resources to be readily available on TEAMS. • Demonstrations of tools and equipment and whole class recipes to be available on teams. • Use of voice over power points to explain next steps. • Example projects of different levels available on TEAMS. • Teachers to use ‘Help’ channel on TEAMS to answer any questions and provide further help. 	<ul style="list-style-type: none"> • Directions for tasks to be communicated at the beginning of the week via Class Charts. • Live TEAMS lessons as per timetable – where possible with the class teacher. • Live Teams group tutorials with smaller groups of students. • All resources to be readily available on TEAMS. • Demonstrations to be available on teams. • Use of voice over power points to explain next steps. • Example projects of different levels available on TEAMS. • Teachers to use ‘Help’ channel on TEAMS to answer any questions. 	<ul style="list-style-type: none"> • All resources to be readily available on TEAMS. • Key elements of lessons to be recorded for viewing on TEAMS. • Demonstrations to be available on teams. • Use of voice over power points to explain next steps. • Example projects of different levels available on TEAMS. • Teachers to use ‘Help’ channel on TEAMS to answer any questions and provide further help. 	<p>Assessment will be carried out using ‘Assignments’ via TEAMS. All work produced will be marked in line with the NEA mark scheme with opportunities for students to act upon feedback given through this platform.</p> <p>Knowledge: Knowledge assessed will be applied knowledge of the culinary tradition of street food, processes of making the recipes, environmental factors on the producers and the chosen target market.</p> <p>Depth assessment: This will be key pieces of work contributing to the NEA which will allow students to gain a better insight into progress.</p> <p>Time plan for final practical exam. Practical Exam</p>

Teaching & Learning: Remote Learning Contingency Plan Term 5

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WHAT?	HOW?			HOW WELL?
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<p><i>We will continue to look at the following areas in term 4;</i> Food Health and Dietary Needs</p> <ul style="list-style-type: none"> • High energy needs - BMR – Basal Metabolic Rate • PAL – Physical Activity Level • High fibre / low fat / low Sugar • Explain what dietary fibre is <p>Food Science</p> <ul style="list-style-type: none"> • High energy needs - BMR–Basal Metabolic Rate • PAL–Physical Activity Level <p>NEA 2 Food Prep Assessment – Spring 1</p> <p>Practical Lessons</p> <ul style="list-style-type: none"> • Trials 1 and 2 • Plan and cook for Afternoon Tea task • Easter Practical: Chocolate Nests / Hot X buns <p>Mock NEA 2 Assessed Task - AFTERNOON TEA PROJECT - Plan and cook a product for Afternoon Tea</p> <ul style="list-style-type: none"> • Recognise and understand the difference between Primary and Secondary stages of processing production <p>Helpful websites</p> <p>www.foodafactoflife.org.uk</p> <p>www.nutrition.org.uk</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbhy4wx</p> <p>https://www.bbc.co.uk/food</p>	<ul style="list-style-type: none"> • Directions for tasks to be communicated at the beginning of the week via Class Charts. • Live TEAMS lessons as per timetable – where possible with the class teacher. • Use of online tutorials where appropriate. • All resources to be readily available on TEAMS. • Demonstrations of tools and equipment and whole class recipes to be available on teams. • Use of voice over power points to explain next steps. • Example projects of different levels available on TEAMS. • Teachers to use ‘Help’ channel on TEAMS to answer any questions and provide further help. 	<ul style="list-style-type: none"> • Directions for tasks to be communicated at the beginning of the week via Class Charts. • Live TEAMS lessons as per timetable – where possible with the class teacher. • Use of online tutorials where appropriate. • All resources to be readily available on TEAMS. • Demonstrations to be available on teams. • Use of voice over power points to explain next steps. • Example projects of different levels available on TEAMS. • Teachers to use ‘Help’ channel on TEAMS to answer any questions and provide further help. 	<ul style="list-style-type: none"> • All resources to be readily available on TEAMS. • Key elements of lessons to be recorded for viewing on TEAMS. • Demonstrations to be available on teams. • Use of online tutorials where appropriate. • Use of voice over power points to explain next steps. • Example projects of different levels available on TEAMS. • Teachers to use ‘Help’ channel on TEAMS to answer any questions and provide further help. • Use of Seneca to aid understanding and recall of knowledge. 	<p>Assessment will be carried out using ‘Assignments’ via TEAMS.</p> <p>Depth Assessment: NEA 2 Mock course work submission- The Theme is Afternoon Tea. Students will be marked on the following 3 pieces of work submitted.</p> <ol style="list-style-type: none"> Researching a brief Planning for final menu Evaluate and analyse <p>Making of designs is optional as we are in lockdown. Students will not be penalised if they are unable to make the product at home.</p>

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