

Term 1 and 2 – 2020 Curriculum Planning

Curriculum plan for term 1 and 2 in response to C-19 and return to school. These curriculum alterations have been reviewed in light of curriculum delivered in home learning, pupil assessment and engagement.

Department: D&T Food, Preparation and Nutrition

For KS3 please note: The DT schemes are planned around the 5 members of DT staff and their specialisms meaning that the projects do not run as per the school calendar term. Year 7 and 8 projects run for 7 weeks. Year 9 projects run for 5 weeks projects (so that students can experience all subjects before option choices).

		Content edited and / or repeated.	Curriculum Changes – What and How	Follow up for linked units further into the key stage
KS3 Term 1 & 2	Year 7 Food and cooking	All practical cooking sessions removed as students are taught in a non-specialist room in a designated Year 7 wing. This means that they will not be able to cook the dishes set for this module with teacher guidance.	Students have still got access to the cooking sessions at home. These are added weekly as they would have been originally, however it is made clear that it is optional and must be with parent supervision. Students design/plan their final pizza idea on paper.	Students will still have the opportunity to cook in Yr 8 and Yr 9, dishes with similar techniques to cover the skills lost through no practical.
	Year 8 Diet and health	All practical cooking sessions removed as students are taught in a non-specialist room in a designated Year 8 wing. This means that they will not be able to cook the dishes set for this module with teacher guidance.	Students have still got access to the cooking sessions at home. These are added weekly as they would have been originally, however it is made clear that it is optional and must be with parent supervision. Students design/plan dishes alongside the topic on paper to demonstrate understanding of ingredient functions and processes.	Students will still have the opportunity to cook in Yr 9 dishes with similar techniques to cover the skills lost through no practical. There is also the opportunity to build on skills in GCSE starting with simple dishes and becoming more complex as the year progresses.

	Year 9 Food diet and health	All practical cooking sessions removed as students are taught in a non-specialist room. This means that they will not be able to cook the dishes set for this module with teacher guidance.	Students have still got access to the cooking sessions at home. These are added weekly as they would have been originally, however it is made clear that it is optional and must be with parent supervision. Students design their dishes on paper, produce a time plan, nutritional analysis and costing sheet.	There is also the opportunity to build on skills in GCSE starting with simple dishes and becoming more complex as the year progresses.
KS4 Term 1	Year 10 Making informed choices for a varied and balanced diet/ Macronutrients/Micronutrients	As part of the year 9 lockdown work students research practical presentation skills, the Eatwell guide and life stages. This was then recapped in term one with the addition of extended learning to stretch the students. No practical lessons as students are not taught in a specialist room as they are taught in year group bubbles.	Currently practical's are not set due to the skill level needing to be taught at this stage.	To support with NEA 1 and 2 once practical lessons can be re established students will be taught from the medium skill level bank provided by the exam board to support them with aiming higher for the NEA.
	Year 11 NEA 2	Students should have covered this SOW in Term 6 of Yr10. This will be covered in Term One. Due to restrictions on computer room access, students would benefit from attending Session 6.	Students do not need to complete NEA 1 as addressed by the exam board. They are only required to complete NEA 2 focussing on less dish ideas, 2 technical skill dishes and 2 final dishes in a 3 hour practical exam. Allowance has been made for lack of skills shown.	Students recommended to attend Session 6 to enable regular access to computer room facilities.

KS4 Term 2	Year 10 Functional and chemical properties of food/energy/nutritional analysis	No changes except at present still the possibility of no practical's as students are still being taught in their bubbles.	Currently practicals are not set due to the skill level needing to be taught at this stage.	To support with NEA 1 and 2 once practical lessons can be re established students will be taught from the medium skill level bank provided by the exam board to support them with aiming higher for the NEA.
	Year 11 NEA 2	Due to restrictions on computer room access, students would benefit from attending Session 6. Practical sessions are limited to technical skills only once students have completed their research.		Students recommended to attend Session 6 to enable regular access to computer room facilities.