## **BTEC Home Cooking**

## Year 11

Overview



This course aims to give learners the knowledge, skills and confidence to enjoy cooking meals at home. Learners will gain understanding of how to economise when planning meals to cook at home. The unit will encourage learners to transfer skills learnt to other recipes to continue cooking for themselves and their families and to inspire others by passing on their knowledge. The unit is based on the chef Jamie Oliver's proposition that being able to cook is an essential life skill which empowers people to make changes that have benefits to health and wellbeing.

	TERM 1A & 1B	Assessment
Autumn Term	<ul> <li>Go through exemplar work / review MOCK assessment to improve</li> <li>Start planning and completing assessment documents</li> <li>Complete practical assessment – BTEC Level 2 Award Home Cooking Skills</li> <li>Assessment</li> </ul>	Students are required to cook at home at least once per month to provide evidence for their coursework.
	<ul> <li>Task 1 - Planning: Be able to plan a nutritious, home-cooked meal using basic ingredients</li> <li>Task 2 - Practical: Be able to prepare, cook and present a nutritious, home-cooked meal using basic ingredients</li> <li>Task 3 - Economising: Understand how to cook economically at home</li> <li>Task 4 - Pass on Information: Be able to pass on information about cooking meals at home from scratch.</li> </ul>	

E	TERM 2A & 2B	Assessment
Spring Ter	Complete Assessment – Print home cooking evidence and sign documents. Revision for CORE SUBJECT exams	
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Useful Resources for Supporting Your Child at Home:	Homework:
TEAMS – all lesson PowerPoint and resources are posted on	
the Year 10 Food and Nutrition page	Using YouTube to watch video 'how to' for recipes
Cooking - Students should be cooking at home to practise	Cooking at home and providing evidence through
skills & complete coursework evidence.	pictures and/or witness statements.