

Year 7 - 11

Head of Department: Mrs B Ford

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We Value:

In our subject we value life skills that we believe we will use in many different situations. Cooking is something that we all need to be able to do in many different ways, whether it is for a quick easy snack or to feed our children safely. Catering takes many forms, not just cooking but many other areas including health and safety, nutrition, body wellbeing, designing and presentation.

We offer these Opportunities:

In our subject you will have many opportunities. Students will learn to cook safely in many methods including boiling, frying, baking, roasting and even making items fresh from scratch including pasta and pastry. Students will have opportunities to design their own food meals and also to follow clear recipes. Students will have opportunities to develop many skills including literacy (research, written evaluations and writing their own recipes) numeracy (weighing and measuring) and health and safety skills. Students who decide to take the subject will have many more opportunities with the industry also including, visits to local restaurants and hotel, supermarkets and trained chef workshops and a borough MasterChef competition.

Year 7,8 and 9 Technology lessons are based on 10 week rotations between all the technology subjects.

During **Year 7** students design and make a variety of products in Technology. Throughout the year we focus on the importance of eating fruit and vegetables. Students learn new skills such as using ovens, hobs, blenders and knives. We also study the Government campaign 'change for life'. Students end the project by creating their own design healthy bars.

Students then also work on a project called 'Eat Well'. They learn how to make dishes healthier by reducing the fat, salt and sugar content and increasing the fibre content of the recipe. They also learn the reasons why we should be eating more healthily, but the dishes must still be tasty and appetising. Students are able to see how healthy their own Bolognese sauce is by using a computer programme. Students also look into air miles and world food commodities.

This year **Year 8** students have been working on a project about the energy value of food, linked to sport and fitness. They have used starchy foods including pizza dough, pasta and rice as sources of energy in their practical work, and will also be designing and making their own high energy bars. Looking at the difference between fast release and slow release energy.

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Year 9

Students projects for year 9 are all based around the GCSE course. We aim to prepare students and show them what the GCSE involves.

Students will have theory lessons based on the unit 1 section of the GCSE and also complete high skilled practical's such as Pastry, fresh pasta, egg functions and roux sauces.

Students complete a practice coursework example from the exam board to prepare them for taking the subject at GCSE.

Year 10 & Year 11

Unit 1: The Hospitality and Catering Industry

40% (90 Marks) are thorough assessment by a written examination – 1 hour 30mins – to be taken at the end of year 10

Unit 2: Hospitality and Catering in Action

60% Non Examination assessment: internally assessed, externally moderated.

9 hours which includes a 3 hour practical exam.

Practical exam is a two course meal for two people with accompaniments.

This Non Examination assessment will take place throughout year 11 lessons.

There is then the opportunity to retake the written again at the end of year 11.

Our Successes:

- We had several students take part in the borough MasterChef competition 2019 (some even continuing in the district finals!)
- A past student has also gone on to become a chef at Buckingham Palace, serving the Queen.
- Many students have moved on to college courses at Carshalton, Merton and Esher etc.
- Katy Woollard (past student) is now the owner of Robin's Bakery in Surbiton, Surrey.