



Edexcel BTEC in Home Cooking Skills

The knowledge, understanding and confidence to cook meals at home

INTENT

What are the aims of this subject?	What are the broad areas of knowledge and skills being developed in this subject?
<p>In HCS, we want to bring the basic life skill of cooking alive and make it not just fun but creative, exciting and a pathway to employability. We will be exploring different cultures and traditional dishes. We will be investigating new flavours, cooking methods and building on existing knowledge</p> <p>The level 1 and 2 courses in HSC enable pupils to develop:</p> <ul style="list-style-type: none"> • The knowledge, understanding & confidence to cook meals at home. • An understanding of how to economise when planning a meal. • An ability to transfer skills learned to different recipes. • An ability to inspire others by transferring that knowledge. 	<p>All students will develop cooking skills and kitchen practices so they can prepare themselves in a healthy meal in a cost-effective way, as well as gain the confidence to share these skills with friends and family. They will be taught a wide range of skills that will promote independence and stretch individual abilities.</p> <p>KS3 – Students will undertake a practical exam where they will plan and cook a dish. Upon passing they will receive the BTEC Level 1 Award in Home Cooking Skills.</p> <p>KS4 - Students will move on to the BTEC Level 2 Award in Home Cooking Skills where they will continue to develop preparation and cooking skills and undertake an assessment where they plan and cook a two-course meal.</p>

IMPLEMENTATION

How is this subject delivered/taught to students?	How is formative and summative assessment used in this subject to improve student's skills & knowledge?
<p>Students learn through the thematic curriculum. Each half term has a key focus around a topic where key information, knowledge & skills are explored.</p> <p>Topics taught include: Students will enhance their Maths and English through weighing and measuring, reading recipes & writing menus. We will be looking at Food safety, nutrition and budgeting. Lessons are predominantly practical focusing on food preparation, this reinforces all other learning.</p> <p>Key Stage 3 Autumn Term: Belonging & Healthy Eating Spring Term: World Around Us & Celebrations Summer Term: Me, Myself and I & Community</p> <p>Key Stage 4 Autumn Term: Focus on developing food hygiene & safety skills both in theory and practice. Exploring favourite foods from home. Spring Term: Focus on healthy eating, communicating and creating ways to cook a balanced diet. Summer Term: Identify ways to pass on information, apply presentation skills when serving a meal and learn how to economise when cooking meals at home from scratch. Recipe exchange: sharing favourite recipes from own culture and cooking dishes for the school.</p>	<p>Termly assessments would include, but not restricted to:</p> <ul style="list-style-type: none"> ~ Come Dine with Me ~ Ready, Steady, Cook ~ McMillian Coffee Mornings ~ Community Kitchen <p>Final assessments are:</p> <ul style="list-style-type: none"> ~ Level 1 HCS ~ Level 2 HCS <p>Cross curriculum links; Maths: weigh, measurement, estimation, temperature English: reading / comprehension, planning menu Science: Food experiments Art: Creativity; 5 ways to well being art installation. Humanities: Cultural, geographical. PSHE: Healthy eating, choice PE: Healthy lifestyle</p>



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How is enrichment implemented to enhance the components of this subject?	How are spiritual, moral, social and cultural values developed in this subject?
<p>Tasting, Ordering & Real-world experience Indian Market & restaurants – Leicester Chinese Market & restaurants – Birmingham Costa, Garden Centre Café, McDonalds – Tamworth Whitmore Lakes – Camp style cooking (safely)</p> <p>Budgeting: Supermarket Trips – Leicester, Birmingham, Tamworth Come Dine with me</p>	<p>Spiritual: Preparing & eating food due to beliefs</p> <p>Moral: Preparing & eating food due to values (Vegan, vegetarian; religion etc)</p> <p>Social: Preparing, cooking, Eating & interacting together – working together as a family.</p> <p>Cultural: Cooking a variety of meals from a range of countries & cultures. Exploring countries around the world including food tasting, use of different equipment etc.</p> <p>Careers: Chef, Food Blogger, Food Critic, Nutritionist, Restaurant Manager, Menu Planner, Food Safety manager, Food Quality Control</p> <p>MHWP: Relaxing, Therapeutic, non-judgemental & calm environment where sharing & caring is nurtured 'family based' atmosphere in working in the kitchen. Over coming sensory issues with food.</p> <p>British Values: Mutual respect & Tolerance: Regional & national recipes, Celebrations & Festivals, table manners & etiquettes, Responsibility & respect, Sharing & Caring, Confidence & Resilience, Equality & diversity</p>

Impact – Top 5	
1	Students will gain a life skill which will support them in independent living, healthy living and how to budget/stick to a budget!
2	Students will achieve a Level 1 or 2 in Btec Home Cooking Skills. Building on both practical & theory, knowledge & presentation skills.
3	Students will become independent in their cooking skills & be able to experiment confidently with a variety of ingredients & different presentations of the dish(es).
4	Students will display & develop effective teamwork, communication, multitasking, time management & organisational skills, which can be transferable to many employment settings.
5	Students will gain confidence working in a Safe, Hygienic and Secure Environment in a simulated hospitality setting e.g. community kitchen – cooking for staff and students.