

BTEC LEVEL 2 HOME COOKING SKILLS (HCS) KS4 LEARNING JOURNEY

CURRICULUM INTENT

Food is a vital part of our daily lives and is essential for life. Cooking is a life skill. As our students become adults and have busy lives, it is easy to choose food which has been readily prepared. The BTEC Level 2 Home Cooking Skills (HCS) gives students the opportunity to develop their knowledge and understanding of healthy eating, food preparation, hygiene, cooking techniques, sustainability and economising. This is a pathway onto level 3 qualifications which broadens opportunities in Post-16.

INTEGRITY

In HCS, we show integrity by working efficiently as part of a kitchen brigade to prepare and cook successful dishes.

RESPECT

In HCS, we show respect by choosing to incorporate sustainable practices to respect our environment.

RESILIENCE

In HCS, we show resilience by being able to problem solve to overcome technical challenges during food preparation and cooking.

■ Learner's Knowledge & skills evidence

■ Mock Practical Cookery Assessment

■ Practical Cookery Assessment

Preparing and cooking a savoury dish and a side for an event .
Assessment: AQA Unit Award

Mock Assessment: Preparing and cooking a savoury dish and a side for an event .
Assessment: AQA Unit Award

Sustainability:
reducing food waste.
Stock control
Smart food shopping

Food safety & hygiene
Health and Safety
Assessment: AQA Unit Award

Using basic kitchen equipment confidently and safely
Assessment: AQA Unit Award

Preparing and cooking savoury and dessert dishes.
Assessment: AQA Unit Award

TAKING RISKS

SUBJECT SPECIFIC LANGUAGE

BUILDING ON KNOWLEDGE

PERSONALISED LEARNING

RETRIEVAL AND ASSESSMENT



NWSSSS
NORTH WEST SURREY
SHORT STAY SCHOOL