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**FOOD AT THE BOURNE ACADEMY**

**Key Stage 3 (Years 7, 8 and 9)**

All students study Food throughout Key Stage 3, having a 1-hour lesson each week.

The focus is on ‘Food, Nutrition and Cooking’; this includes such topics as healthy eating, dietary requirements of different groups of people, where our food comes from, basic nutrition, budgeting, cookery skills and methods, foods from different cultures, and so on.

Students are encouraged to become more independent, particularly during practical cookery lessons. Many dishes are demonstrated and students are often given the opportunity to adapt the recipe.

Ingredients are provided by the Academy and we ask for a voluntary contribution towards the cost.

**Key Stage 4 (Years 10 and 11)**

GCSE Catering offers students a unique opportunity to develop their knowledge and extend their skills within catering, from a vocational prospective. It is a suitable qualification for those who want a broad background in this area, and for those who wish to progress to further education. It will offer those entering the world of work valuable preparation.

The course encourages the investigation and study of Catering in a wide variety of

contexts and uses a range of assessment techniques to enable the student to respond through practical and investigative work.

Areas covered on this course will include:

· The Industry: Food and Drink;

· Types of service available;

· Job roles, employment and training;

· Health, safety, hygiene and legislation covering these areas;

· Food preparation;

· Methods of cooking;

· Culinary terms;

· Presentation of food;

· Nutrition, including healthy eating, special diets etc.;

· Menu planning;

· Costing and portion control;

· Specialist equipment and the use of;

· Communication and record keeping;

· Environmental considerations;

· Food packaging.

GCSE Assessment:

Unit 1: Two practical tasks (controlled assessments); worth 60% of the final grade.

Unit 2: ONE written paper of 1 1/4 hours, externally set and marked; worth 40% of the final grade.

**Career Opportunities:**

Just some of the careers that a Food or Catering GCSE can lead to are:

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| Airline Chef | Bed-and-Breakfast Owner | Food Teacher |
| Artisan Bread Bake | Kitchen Designer | Cookbook Author |
| Hotel/Restaurant Manager | Food Writer | Cruise-Ship Chef |
| Banquet Chef | Hospital Chef | Celebrity Chef |
| Bartender | Butcher | Journalist |
| Cake Designer | Herb & Specialty Crop Farmer | Butler |
| Blogger | Biotechnology Researcher | Food taster |
| Bee Keeper/Honey Producer | Graphic Designer | Gift Basket Maker |
| Chef Instructor | Chef de Cuisine | Waiter/waitress |
| Cheese Maker | Environmental Health Officer | Coffee Shop Owner |
| Culinary TV Producer | Military Chef | Food Technician |
| Event Planner | Dietician | Deli Owner |
| Cruise-Ship Lecturer | Cupcake Creator | Entrepreneur |
| Packaging Designer | Culinary Tour Guide | Food Designer |
| Food Retailer | Food Stylist | Pastry Chef |
| Food and Restaurant Critic | Nutritionist | Fish Farmer |
| Menu Designer | Executive Chef | Food Photographer |
| Recipe Developer | Sommelier | Recipe Writer |
| Research Chef | Personal Chef | School Kitchen Chef |
| Sandwich Shop Owner | Recipe Tester | Retirement Home Chef |
| Food Technician | Restaurant Owner | Tea Shop Owner |
| Hotel Owner | Fishmonger | *Your Dream Job!* |

Please email the Subject Leader [val.livermore@thebourneacademy.com](mailto:val.livermore@thebourneacademy.com) if you have any questions about the curriculum or about your child’s progress during the year.