

Catering Homework Guidelines

Key Stage 4

(The homework changes throughout the year depending on what is being taught e.g. theoretical information or preparation for course work. Below is a range of homework that will be covered throughout the two years).

<u>Homework Set</u>	<u>Method of Assessment</u>	<u>Approximate time to complete task</u>	<u>Timescale for completion</u>	<u>Frequency of Task</u>
Purchase food, weigh and measure ingredients for a practical. Consider amendments to basic recipes(Students are actively encouraged to participate in this to give them a greater understanding of food)	Cooking skills are assessed on a weekly basis. Teacher, peer and self-assessment	This is dependent on where the student lives and the proximity to the shops. This should take between 30 minutes to 1 hour.	For next practical lesson.	Weekly
Preparation for practical examination / assessment including a time plan.	Teacher assessment	1 hour	1 week	One practical exam / assessment each half term.
Evaluations of practical lesson	Self, peer and teacher assessment	30 minutes	For next lesson	Weekly
Past examination papers or parts of an examination paper.	Teacher, Peer and Self - Assessment. Comments made to improve work and achieve a high grade.	1 hour	1 week	Around exam preparation periods in Year 10 and Year 11.
Independent Learning-developing ideas for presentation of food		Watch appropriate food programmes e.g. Great British Bake Off, Master Chef etc.		