



100% Homework

Subject: Food

Parents / carers can support their child in improving their learning by accessing the 100% Homework resources and encouraging self-quizzing at home. Regular testing of key concepts, content and vocabulary is proven to improve memory and the ability to recall important knowledge.

Key learning for term 2 (January-April):

	What they need to know	What they should be doing at home	What resources are available	How can I help?
Yr 7	Healthy and safety Equipment & uses Food hygiene Healthy eating Cooking	Spelling tests: 1 – Safety 2 – Equipment 3 – Ingredients Quizlet	Spelling test lists in the back of the school planner. www.nutrition.org.uk	Test your child on key vocabulary and definitions. Encourage your child to use the technique of look, cover, say, write, check to practise spellings. Encourage the use of Quizlet.
Yr 8	Hygiene practices Healthy eating Nutrients Cooking	Spelling tests: 1 – Food hygiene 2 – Nutrition 3 – Health conditions Quizlet		
Yr 9	Food hygiene Healthy eating Nutritional needs	Spelling tests: 1 – Food hygiene		

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	<p>Consequences of a poor diet Special dietary needs Environmental factors Food labelling Cooking methods</p>	<p>2 – Nutrition 3 – Health conditions 4 – The industry 5 – Types of service 6 – Job roles 7 – Kitchen brigade</p> <p>Quizlet</p>		
Yr 10	<p>Types of establishments The kitchen brigade Job roles Equipment Employment contracts HACCP Environmental health officers</p>	<p>Spelling tests:</p> <p>1 - Attributes and skills 2 - Employment 3- Environment 1 4- Environment 2 5- Operations 6 - Political factors 7 - Risks & controls 8 - Food poisoning</p> <p>Practise exam papers</p>	<p>Spelling test lists in the back of the school planner.</p> <p>www.nutrition.org.uk</p> <p>Revision guide Practice exam papers Coursework research</p>	<p>Test your child on key vocabulary and definitions.</p> <p>Encourage your child to use the technique of look, cover, say, write, check to practise spellings.</p> <p>Encourage the use of Quizlet.</p>
Yr 11	<p>Exam preparation Coursework knowledge</p>	<p>Spelling tests:</p> <p>1 - Food allergies 2 - Cooking methods 3 - Skills 4 - Commodities</p> <p>Practise exam papers</p>		<p>Speak to your child about their coursework and encourage them to research this regularly.</p>



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Encourage your child to complete practice exam papers at home.

Reading:

Reading is a key driver in the improvement of learning and the ability to recall knowledge. All pupils have the following suggested reading list in their student planners. Please encourage your child to read in order to deepen their knowledge of the subjects they study. All books are available in our school library.

Books suitable for KS3	Exploring Food and Nutrition for Key Stage 3 (Bev Saunder, Yvonne Mackey) Food Technology Recipes: 2nd Edition (Jonathan Ferreira)
Books suitable for KS4	WJEC Vocational Award Hospitality and Catering (Anita Tull, Alison Palmer) My Revision Notes: WJEC Level 1/2 Vocational Award in Hospitality and Catering (Bev Saunder, Yvonne Mackey) How Food Works: The Facts Visually Explained (DK)

“Books expose children to more facts and to a broader vocabulary than virtually any other activity, and persuasive data indicate that people who read for pleasure enjoy cognitive benefits throughout their lifetime” — Daniel T. Willingham