

The Henslow School BTEC Unit Planning Overview

*This is a summary for parents, carers and students which shows the likely areas of study.
It will be adapted by the teacher to suit groups and individuals.*

Subject/Qualification	BTEC Level 1 Introductory in Vocational Studies: Preparing and Cooking Food
Year group/Class information	Yr 11
Approx Number of lessons per week	3 (Double Practical + 1 Theory)

Element	Knowledge and Skills / Assignment Content
Underpinning Knowledge	<ul style="list-style-type: none"> • Planning a dish to meet specified requirements • Preparing, cooking and presenting food • Working in a safe and hygienic manner • Food preparation skills • Cooking skills • Managing own safety when preparing and cooking food • Maintaining food safety • Health and safety requirements and personal responsibilities • Food safety legislation and procedures to follow when preparing and cooking food • Cooking methods and equipment • Planning • Working well under pressure
Assignment	Plan a dish to meet specified requirements of a given recipe Prepare and cook food safely and hygienically