

# WJEC Year 10 – Autumn Term

## Theory Content.

These relates directly to the knowledge required in the unit 1 examination and during all practical sessions.

### **Unit 1 LO4 – Know how food can cause ill health**

#### **4.1 Food related causes of ill health**

#### **4.2 The role of responsibilities of the environmental health officer**

#### **4.3 Food safety legislation**

#### **4.4 Common types of food poisoning**

#### **4.5 Symptoms of food-induced ill health**

## Support Materials

The students will be provided with an information booklet and work books to access and record the relevant information on the above topics. These will be available for home working.

<https://www.youtube.com/user/FoodStandardsAgency> - there are a series of videos to support these areas of learning.

The Food Inspector TV series

## Google Classroom

Students should have the access code from their teacher. A directory of access codes for all subjects should be available.

## Practical work

Preparation for the unit 2 exam – skills in making dishes/links to LO4 theory

Cheese twists – rubbing in method

Bread dough – Chelsea buns – use of yeast

Peeling and chopping – soup making, presentation techniques

Celebration cooking – Christmas theme

*Recipes will be sent home for students to complete practical work*

## Assessments

Students will have the following assessments

1. End of unit test
2. Examination question practise
3. Practical assessment. TBC