

# Subject: Food

Key Stage	Low Stakes Quiz	Cultural Capital	Practice	Flipped	Vocational Assignments	Frequency
3	✗	✗	✗	✗	✓	See Key Stage 3
4	✓	✓	✗	✗	✓	Once a fortnight
5	✓	✗	✗	✗	✓	Once a week each teacher

**Subject Homework Rationale**

**Key Stage 3**

To improve organisational skills and independence in practical lessons students are required to organise ingredients for practical lessons once a fortnight and watch the video links to support their confidence in completing practical lessons independently

**Key Stage 4**

1. Low stake quizzes: for Unit 1 students will be set low stakes quizzes via Kahoot for retrieval practice to help with retention and recall of knowledge for answering exam questions.
2. Cultural Capital: watching television programmes linked to hospitality & catering industry to bring the subject to life.
3. Vocational Assignments: Whilst studying unit 2 students will be set assignments linked to the coursework, which could be research of recipe ideas for their practical exam and presentation of chosen dishes so that they have a bank of potential dishes and presentation ideas.
4. Organisation of ingredients for practical lessons building planning and organisational skills in students.

**Key stage 5**

1. Low stake quizzes: for retrieval practice using Kahoot and Cram.com and also preparation and review of flash cards to help with retention and recall of knowledge to be applied in exam and coursework.  
units
2. Vocational assignments: preparation by means of research and planning to assist in completion of coursework units in both year 12 and year 13.