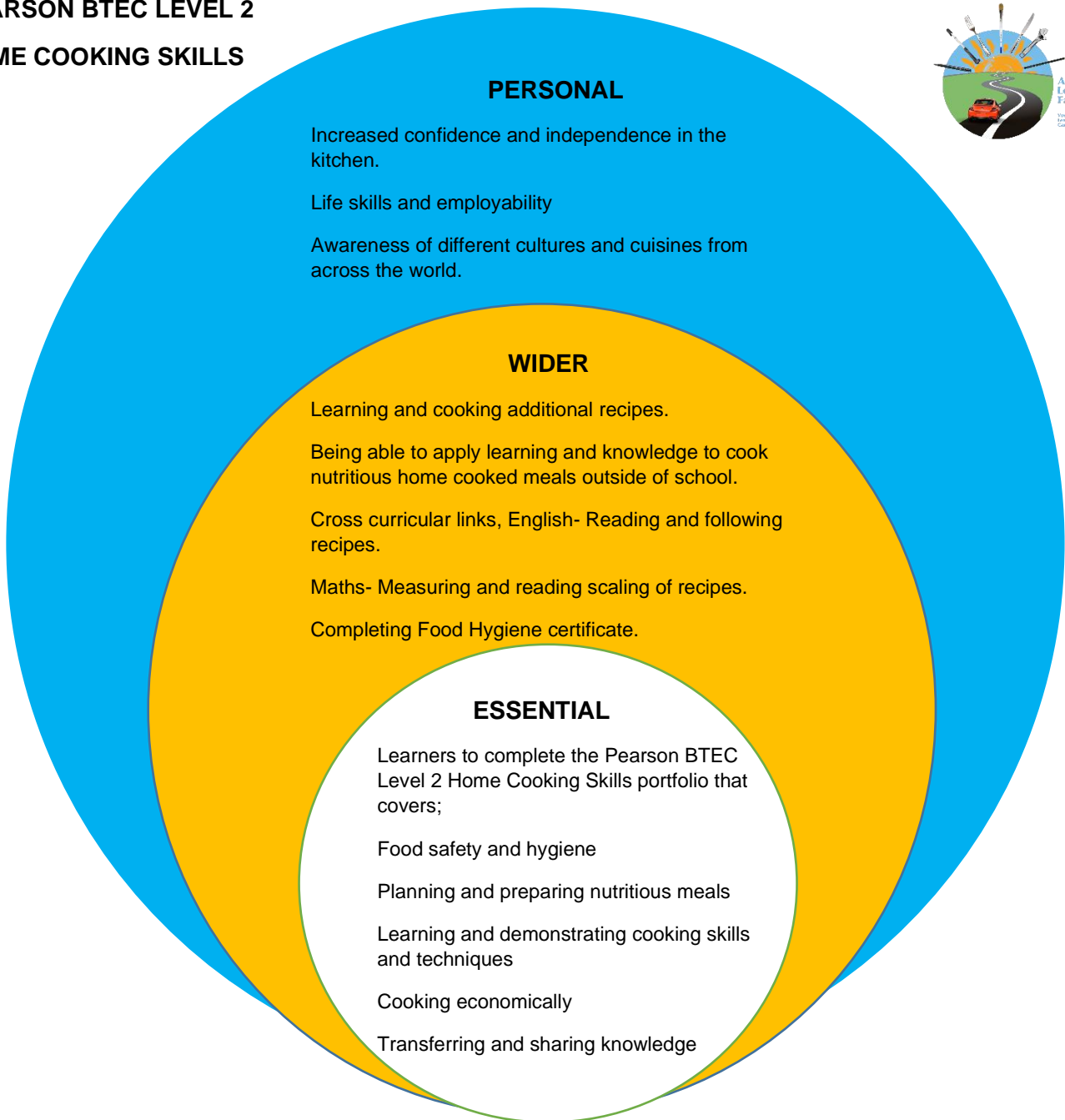


**PEARSON BTEC LEVEL 2
HOME COOKING SKILLS**



Essential Learning

The Pearson Level 2 BTEC in Home Cooking Skills is designed to teach the practical cooking skills and knowledge needed to prepare nutritious, healthy, and economical meals. It covers fundamental kitchen skills, food safety, budgeting and healthy eating habits.

The portfolio evidence is moderated as pass or fail.

The course aims to give learners the knowledge, skills and confidence to enjoy cooking meals independently at home.

The aim is for students to develop:

- Knowledge, understanding and confidence to cook meals at home.
- An understanding of how to economise when planning a meal.
- An ability to transfer skills learned to different recipes.
- An ability to inspire others by transferring the knowledge they have gained.

It is a minimum expectation that learners will complete the Pearson portfolio that evidences learning and skills learnt. This comprises of evidence of skills proficiency, passing on a recipe, planning and preparing a two-course meal evidencing nutritional balance and economising.

Wider Learning

- Additional recipes cooked in a school and home setting applying knowledge and skills learnt.
- Recipes selected to broaden cultural knowledge and explore a range of cuisines.
- Food Hygiene certificate
- AQA unit awards

Personal Development > cross over with wider learning

- Confidence and independence.
- Developing an understanding of social and economic awareness e.g. budgeting.
- Gain an understanding and knowledge about cuisines from around the world.
- Increased confidence, independence and resilience to prepare and cook meals.
- Transferrable skills such as working under pressure, time management, following instruction and health and safety procedure.
- Employability skills to enter the workplace, specifically the food / catering industry or a further education environment.
- Research and planning skills
- Presentation skills

Cultural Awareness:

Exposure to a wide range of recipes, cuisines and cultural/ religious events and foods.

Respect for Diversity:

Appreciating how different culture's express identity, beliefs and experiences through food and cuisines.

Communication Skills:

Listening to instruction and giving clear instruction when communicating to others in the kitchen environment.

Cross-Curricular Links

Links to other subjects:

- History- Develop an awareness of foods and recipes over time.
- Citizenship / PSHE- Awareness of cultures and cultural customs.
- English- Reading and following recipes. Develop speaking and listening skills. Recording learning in an appropriate format.
- Science- Exploring chemical processes.
- Maths- Understanding and using units of measure.

Preparation for Further Study and Careers:

- Gaining accreditation from Level 2 BTEC and Level 2 Food Hygiene to support the entry into industry or further education.
- Work Place Skills: Time Management, meeting deadlines, research and planning, attention to detail and working to a brief.

Reflections of 2024/2025

Successes:

- 7 entries across both phases 100 % pass rate.
- Increase in up take and engagement in food lessons.
- A personalised apron was given as recognition and reward to students who completed the course.

Challenges:

- Students on limited timetable impacting the accessibility of lessons.
- Attendance across both Phases.
- Phase 2 engagement can at times be challenging due to students choosing which lessons to attend.
- Time constraints restrict what recipes can be achieved in a session.
- Cookers in Phase 2 kitchen not working for an extended period limiting the number of work stations and space.
- Students with EAA of reader and scribe require 1:1 support to complete the portfolio. This can be a challenge if support staff are required across the centre.

Forward planning:

- Curriculum and recipe curriculum is planned to expose students to a broad range of skills, cuisines and cultures.
- Looking into professional chef coming to deliver inspirational talk about industry careers and cooking skills workshop.
- Ready steady cook sessions / cultural events
- Short inspirational career clips to highlight industry pathways and possible career ideas.

Outcomes:

Gender across Whole VLC

Male 4/7

Female 3/7

Phase 2

Male 5

Female 2

Phase 3

Male 1

Female 1

Pupil Premium

Phase 2

4/5 students

Phase 3

0/2 students

EAA

7/7

Circumstances specific to our school

One cooker in the Phase 2 teaching kitchen not working limiting teaching space.

Timetabling challenging to ensure all students on bespoke timetables access Food /Cooking lessons.

Recipes have to be selected to ensure completion in the allocated double lesson.

Recipes printed to meet students EAA needs.

Lessons accessible to all learners regardless of academic ability.

Most students enjoy the practical lesson and the reward and gratification of cooking a dish that can be sampled and shared amongst friends, staff and family.