

Blended learning Plan Foot Tech V HUB

Class	VOCATIONAL OPTION
Topic areas	HOME COOKING SKILLS BTEC L2 EDEXCEL
Methods of teaching	<p>In school face to face teaching. Differentiated termly work packs to cover:</p> <ul style="list-style-type: none"> • economising with ingredients • how to share recipe knowledge • time management • knife safety • learning about food allergies • Fridge and cupboard management • Understanding the eat well plate <p>COURSEWORK ASSIGNMENT - to plan a 2 course meal MS Teams assignments Recipe booklets Interactive food quizzes via Teams</p>
Assessment/Feedback	<p>In school face to face teaching assessing in class in line with the Marking Policy. Feedback on MS Teams. Verbal feedback on work completed on brought into school. Work Communicate feedback via email, teams or phone</p>
Communication with parents.	Email or telephone conversations with parents and pupils to clarify work etc
Interventions	