



Home Economics Department



Food & Drink Manufacturing Course

What will I be learning?

In S5/6, you will attend Health and Food Technology six periods a week and will be studying the following units:

- Barista
- Pastry
- Food Safety and Logistics
- Cake decoration - An Introduction

How will I be assessed?

You will be assessed differently for each unit:

Barista:

- You will receive a closed-book assessment based on information you have learned in the unit. You will also be supervised and observed as you undergo practical barista tasks, making and serving coffees and beverages.

Pastry:

- You will be assessed throughout the unit on practical activities and pastries you make. You will also receive a closed-book assessment on information you have learned.

Food Safety and Logistics:

- You will receive a closed-book assessment and you will be assessed throughout the unit by being observed on your practical abilities and tasks you undertake.

Cake decoration - An Introduction:

- You will be assessed throughout the unit on practical activities and decoration techniques used.

What does homework look like?

You will receive a piece of homework every week. It is important you keep up with the homework as best as you can as regular revision improves overall attainment.

You will be added to a Microsoft Teams page, and homework will be uploaded there for you to complete in your homework jotter. The homework will often be exam style questions.

All notes and resources for the course will also be available on the Teams page.

Ensure you see your class teacher if you need help accessing Teams or need support completing any of the questions.