



Examination Board: CCEA

G

B

## Overview

The world of work is constantly changing. Today it is uncommon for a person to have only one occupation throughout their working life, so it is vital that we are able to transfer and adapt knowledge and skills throughout our careers. To foster these abilities, Occupational Studies allows learners to learn for work, through work and about work and provides the potential for this learning to take place in out-of-school contexts. This hands-on approach is ideal for those who prefer to develop their skills in a more practical, occupational environment. At KHS we are proud to offer a wide range of modules covering five of six potential pathways under the banner of Occupational Studies. This is a Double Award Subject in that it will offer 2 BTEC qualifications. One will be completed in year 11 and the other in year 12, each under a different pathway. To achieve a qualification, learners must take two units per year from one of the occupational areas. A final grade for the year will be based on the combined scores of the two units. Each unit is marked out of 100, so therefore the final result will be a score out of 200. Grade boundaries for Levels 1 and 2 are divided up into Pass, Merit and Distinction with A \* award for the top students (see below):

### LEVEL 2

Distinction\* = 180-200 marks

Distinction = 160-179 marks

Merit = 140-159 marks

Pass = 120-139 marks

### LEVEL 1

Distinction = 100-119 marks

Merit = 80-99 marks

Pass = 40-79 marks

Level 2 is equivalent to GCSE grades A\*- C / Level 1 is equivalent to GCSE grades D-G.

Unit	Content	Assessment
<b>Patisserie and Baking</b>	<p>Develop basic baking principles required by pastry chefs in catering industry. Students learn about handling food &amp; working safely in the kitchen.</p> <p>Section 1: Health &amp; safety in catering.</p> <p>Section 2: Bread &amp; scones: prepare, bake and finish 4 different products e.g. wheaten bread, cherry scones</p> <p>Section 3: Cakes &amp; biscuits: prepare, bake &amp; decorate four different cake and biscuit products e.g. carrot cake, shortbread.</p> <p>Section 4: Pastry products: prepare, bake and finish four different products, i.e fruit tartlets, chocolate éclairs.</p>	<p>All assessment within the classroom</p> <ul style="list-style-type: none"> <li>• Formal observational assessment of 2 products from each section</li> <li>• Knowledge developed is assessed</li> <li>• Evaluation of student performance</li> </ul>
<b>Specialised Crafts</b>	<p>With a focus on fabric printing, pupils will have the opportunity to experiment with a range of printing techniques. Students work to a design brief and will create and exhibit a craft item for their final piece.</p> <p>Section 1: Health &amp; Safety in the workshop.</p> <p>Section 2: Research &amp; Practise Craft Techniques in chosen area of expertise (decided by teacher)</p> <p>Section 3: Develop skills in Relation to Chosen Craft.</p> <p>Section 4: Peer &amp; Self-Evaluation of the work completed by the pupil and others in the class.</p>	<p>All assessment within the classroom</p> <ul style="list-style-type: none"> <li>• Formal observational assessment of 2 products from each section</li> <li>• Knowledge developed is assessed</li> <li>• Evaluation of student performance</li> </ul>