

(SUBJECT)													
		Term1			Term2			Term3					
		<u>Rotation 1</u>			<u>Rotation 2</u>								
		Term 1.1	Term 1.2	Term 2.1	Term 2.2	Term 3.1	Term 3.2						
Theme		Unit 1 – Health and safety.		Unit 3 – Working to a brief		Unit 3 – The Eat Well Guide		Unit 1 – Health and safety.		Unit 3 – Working to a brief		Unit 3 – The Eat Well Guide	
Concept		Hygiene & Food Safety	Diet & Healthy Eating	Evaluation / Social	Planning, Preparation & Cooking Skills	Shopping & Consumer Awareness	Hygiene & Food Safety	Diet & Healthy Eating	Evaluation / Social	Planning, Preparation & Cooking Skills	Shopping & Consumer Awareness		
7	Skills Knowledge	<p>Health, safety, and hygiene procedures</p> <p>Intro into health, safety and hygiene; kitchen equipment; food storage and the danger zone; food contamination and the Cs</p> <p>Assessment – practical Rockcakes</p> <p>Theory:</p> <ul style="list-style-type: none"> Understanding Health, Safety and Hygiene rules in the food room Can identify Health, Safety and Hygiene issues Understanding and knowing the 4C's (cook, cool, clear, cross contamination) Knife skills and cutting techniques Cooker safety Understanding danger zones in food storage <p>Practical's:</p> <ul style="list-style-type: none"> Dippy Divers <ul style="list-style-type: none"> Knife skills Food hygiene Safety in the food room Creativity 	<p>Creating a dish for a client, putting in to practice Health and safety and inducing production planning.</p> <p>Working to a brief, completing research about teenagers' nutritional needs, research about client (Nando's), making a dish and evaluating cooking skills</p> <p>Assessment – Research and Practical</p> <p>Theory:</p> <ul style="list-style-type: none"> Researching for a clients Understanding time planning Coating a protein – Fino pitta Creating own Fino pitta Evaluation of practical skills <p>Practical:</p> <p>Fino Pitta (Nando breaded chicken)</p> <ul style="list-style-type: none"> Marinating a protein 	<p>Understanding basic nutrition and having a balanced diet</p> <p>Introduction to The Eat Well Guide, healthy eating and how to have a balanced diet.</p> <p>Assessment – written test unit 1 and 3</p> <p>Theory</p> <ul style="list-style-type: none"> Understanding the 5 main sections of the Eat Well Guide Naming foods which belong in the 5 main sections of EWG How to make a balanced dish Know the whole EWG – daily calories, food labels (traffic light system), Foods high in fat, salt and sugar <p>Practical's:</p> <p>Pitta Pizza snack</p> <ul style="list-style-type: none"> Making a bread dough Shaping a dough Cooking bread Knife skills Hand blender Heat control (Hob) 	<p>Health, safety, and hygiene procedures</p> <p>Intro into health, safety and hygiene; kitchen equipment; food storage and the danger zone; food contamination and the Cs</p> <p>Assessment – practical Rockcakes</p> <p>Theory:</p> <ul style="list-style-type: none"> Understanding Health, Safety and Hygiene rules in the food room Can identify Health, Safety and Hygiene issues Understanding and knowing the 4C's (cook, cool, clear, cross contamination) Knife skills and cutting techniques Cooker safety Understanding danger zones in food storage <p>Practical's:</p> <ul style="list-style-type: none"> Fruit Salad <ul style="list-style-type: none"> Knife skills Food hygiene Safety in the food room Creativity Personal preference fruit brought in 	<p>Health, safety, and hygiene procedures</p> <p>Intro into health, safety and hygiene; kitchen equipment; food storage and the danger zone; food contamination and the Cs</p> <p>Assessment – practical Rockcakes</p> <p>Theory:</p> <ul style="list-style-type: none"> Understanding Health, Safety and Hygiene rules in the food room Can identify Health, Safety and Hygiene issues Understanding and knowing the 4C's (cook, cool, clear, cross contamination) Knife skills and cutting techniques Cooker safety Understanding danger zones in food storage <p>Practical's:</p> <p>Fino Pitta (Nando breaded chicken)</p> <ul style="list-style-type: none"> Marinating a protein Handling raw meat Cutting meat Health and safety Creativity Coating protein 	<p>Creating a dish for a client, putting in to practice Health and safety and inducing production planning.</p> <p>Working to a brief, completing research about teenagers' nutritional needs, research about client (Nando's), making a dish and evaluating cooking skills</p> <p>Assessment – Research and Practical</p> <p>Theory:</p> <ul style="list-style-type: none"> Researching for a clients Understanding time planning Coating a protein – Fino pitta Creating own Fino pitta Evaluation of practical skills <p>Practical:</p> <p>Fino Pitta (Nando breaded chicken)</p> <ul style="list-style-type: none"> Marinating a protein Handling raw meat Cutting meat Health and safety Creativity Coating protein 	<p>Understanding basic nutrition and having a balanced diet</p> <p>Introduction to The Eat Well Guide, healthy eating and how to have a balanced diet.</p> <p>Assessment – written test unit 1 and 3</p> <p>Theory</p> <ul style="list-style-type: none"> Understanding the 5 main sections of the Eat Well Guide Naming foods which belong in the 5 main sections of EWG How to make a balanced dish Know the whole EWG – daily calories, food labels (traffic light system), Foods high in fat, salt and sugar <p>Practical's:</p> <p>Pitta Pizza snack</p> <ul style="list-style-type: none"> Making a bread dough Shaping a dough Cooking bread Knife skills Hand blender Heat control (Hob) 					

		<ul style="list-style-type: none"> Personal preference – vegetables brought in Rockcakes <ul style="list-style-type: none"> Food and personal hygiene Rubbing in method Making a dough Shaping Adding flavour Cooker – oven safe Cooking time Cooling 	<ul style="list-style-type: none"> Handling raw meat Cutting meat Health and safety Creativity Coating protein Cooking meat Oven safety Knowing what a product is cooked Cooling Presentation 	<ul style="list-style-type: none"> Selecting ingredients for own preference Presentation Flavouring Oven safety Cooking times Cooling 	<ul style="list-style-type: none"> Rockcakes <ul style="list-style-type: none"> Food and personal hygiene Rubbing in method Making a dough Shaping Adding flavour Cooker – oven safe Cooking time Cooling 	<ul style="list-style-type: none"> Cooking meat Oven safety Knowing what a product is cooked Cooling Presentation 	<ul style="list-style-type: none"> Selecting ingredients for own preference Presentation Flavouring Oven safety Cooking times Cooling 				
	Wider Curriculum	Group work Making skills Math – weighing and measuring ingredients Literacy – reading recipes Science – Bacteria	Group work Making skills Knowing personal choice Healthy diets Cooking a meal Math – weighing and measuring ingredients Literacy – reading recipes Science – heat control	Group work Making skills Knowing personal choice Healthy diets Cooking a meal Math – weighing and measuring ingredients Literacy – reading recipes, research Science – heat control	Group work Making skills Math – weighing and measuring ingredients Literacy – reading recipes Science – Bacteria	Group work Making skills Knowing personal choice Healthy diets Cooking a meal Math – weighing and measuring ingredients Literacy – reading recipes Science – heat control	Group work Making skills Knowing personal choice Healthy diets Cooking a meal Math – weighing and measuring ingredients Literacy – reading recipes Science – heat control	Group work Making skills Knowing personal choice Healthy diets Cooking a meal Math – weighing and measuring ingredients Literacy – reading recipes Science – heat control			
		Rotation 1			Rotation 2						
	Theme	Nutrition- Unit 1 Macronutrients		Nutrition- Unit 2 Macronutrients Food labelling	Nutrition - Unit 3 – Micronutrients Cooking for a client		Nutrition- Unit 1 Macronutrients	Nutrition- Unit 2 Macronutrients Food labelling	Nutrition - Unit 3 – Micronutrients Cooking for a client		
	Concept	Hygiene & Food Safety	Diet & Healthy Eating	Evaluation / Social	Planning, Preparation & Cooking Skills	Shopping & Consumer Awareness	Hygiene & Food Safety	Diet & Healthy Eating	Evaluation / Social	Planning, Preparation & Cooking Skills	Shopping & Consumer Awareness
8	Skills Knowledge	Understanding the 5 main nutrients and their functions – focus on - Macronutrients Pupils to recall information about the EWG. Understand the main nutrients focusing on Macronutrients (Carbohydrates) The importance of hydration. Assessment Practical – chunky tomato sauce		Understanding Macronutrients, importance of hydration, how fats can affect our diets and Food Labelling Pupils to recall information about the EWG. Understand the main nutrients focusing on Macronutrients (Protein and Fat) Understanding food labelling and how to	Creating a dish for a client, combining unit 1 and 2 knowledge Working to a brief, completing research about Micronutrients (vitamins and minerals), research about client (Subway), making a dish and planning own rainbow bowl. Assessment – Planning and Practical	Creating a dish for a client, combining unit 1 and 2 knowledge Working to a brief, completing research about Micronutrients (vitamins and minerals), research about client (Subway), making a dish and planning own rainbow bowl. Assessment – Planning and Practical	Understanding the 5 main nutrients and their functions – focus on - Macronutrients Pupils to recall information about the EWG. Understand the main nutrients focusing on Macronutrients (Carbohydrates) The importance of hydration. Assessment Practical – chunky tomato sauce	Understanding Macronutrients, importance of hydration, how fats can affect our diets and Food Labelling Pupils to recall information about the EWG. Understand the main nutrients focusing on Macronutrients (Protein and Fat) Understanding food labelling and how to read the traffic light system	Creating a dish for a client, combining unit 1 and 2 knowledge Working to a brief, completing research about Micronutrients (vitamins and minerals), research about client (Subway), making a dish and planning own rainbow bowl. Assessment – Planning and Practical		

		<p>Theory:</p> <ul style="list-style-type: none"> Recalling Health and Safety rules from Y7 Can identify Health, Safety and Hygiene issues Recall information about EWG (Eat Well Guide) Main 5 nutrients Links to Macronutrients – Protein, Fat and Carbohydrates Functions of carbohydrates in the body Food with carbohydrates The importance of good nutrition <p>Practical's:</p> <ul style="list-style-type: none"> Chunky Tomato sauce – recalling knife skills and method from year 7 <ul style="list-style-type: none"> Knife skills Cooker – hob Heat control Personal preference – chunky or smooth sauce Carbohydrates - Savoury cheese sticks <ul style="list-style-type: none"> Short crust pastry Rolling / shaping Favour control Cooker – oven 	<p>read the traffic light system</p> <p>Assessment; written test nutrition</p> <p>Theory:</p> <ul style="list-style-type: none"> Recall information about EWG (Eat Well Guide) Main 5 nutrients Links to Macronutrients – Protein, Fat and Carbohydrates Functions of Fat and Protein in the body Food with protein and fats The importance of good nutrition Understanding food labelling <p>Practical's:</p> <ul style="list-style-type: none"> Protein – Curry <ul style="list-style-type: none"> Knife skills Cooker – hob Heat control Personal preference – spices / herbs Fats – Fruit slice / tart (recalling how to slice fruit) <ul style="list-style-type: none"> Rolling / shaping Knife skills – fruit prep Favour control Timing Presentation / creativity 	<p>Theory:</p> <ul style="list-style-type: none"> Understanding vitamins and minerals Functions of micronutrient's in the body (Vitamins and Minerals) Foods containing Vitamins and Mineral Researching for a client - subway Knife skills (High, Medium and complex cutting skills) Creating own rainbow salad bowl How to create and time plan <p>Practical's:</p> <ul style="list-style-type: none"> Rainbow bowl <ul style="list-style-type: none"> Knife skills Creating a product with the 5 main nutrients Cooker use – hob / oven Flavour combination Presentation Time planning Health and safety 	<p>Theory:</p> <ul style="list-style-type: none"> Recalling Health and Safety rules from Y7 Can identify Health, Safety and Hygiene issues Recall information about EWG (Eat Well Guide) Main 5 nutrients Links to Macronutrients – Protein, Fat and Carbohydrates Functions of carbohydrates in the body Food with carbohydrates The importance of good nutrition <p>Practical's:</p> <ul style="list-style-type: none"> Chunky Tomato sauce – recalling knife skills and method from year 7 <ul style="list-style-type: none"> Knife skills Cooker – hob Heat control Personal preference – chunky or smooth sauce Carbohydrates - Savoury cheese sticks <ul style="list-style-type: none"> Short crust pastry Rolling / shaping Favour control Cooker – oven 	<p>Assessment; written test nutrition</p> <p>Theory:</p> <ul style="list-style-type: none"> Recall information about EWG (Eat Well Guide) Main 5 nutrients Links to Macronutrients – Protein, Fat and Carbohydrates Functions of Fat and Protein in the body Food with protein and fats The importance of good nutrition Understanding food labelling <p>Practical's:</p> <ul style="list-style-type: none"> Protein – Curry <ul style="list-style-type: none"> Knife skills Cooker – hob Heat control Personal preference – spices / herbs Fats – Fruit slice / tart (recalling how to slice fruit) <ul style="list-style-type: none"> Rolling / shaping Knife skills – fruit prep Favour control Timing Presentation / creativity 	<p>Theory:</p> <ul style="list-style-type: none"> Understanding vitamins and minerals Functions of micronutrient's in the body (Vitamins and Minerals) Foods containing Vitamins and Mineral Researching for a client - subway Knife skills (High, Medium and complex cutting skills) Creating own rainbow salad bowl How to create and time plan <p>Practical's:</p> <ul style="list-style-type: none"> Rainbow bowl <ul style="list-style-type: none"> Knife skills Creating a product with the 5 main nutrients Cooker use – hob / oven Flavour combination Presentation Time planning Health and safety
		Wider Curriculum	<p>Group work</p> <p>Making skills</p> <p>Use of electoral equipment</p> <p>Math – weighing and measuring ingredients</p> <p>Literacy – reading recipes</p> <p>Science – heat control</p> <p>PE - Nutrition</p>	<p>Group work</p> <p>Making skills</p> <p>Use of electoral equipment</p> <p>Math – weighing and measuring ingredients</p> <p>Literacy – reading recipes</p> <p>Science – heat control</p> <p>PE - Nutrition</p>	<p>Group work</p> <p>Making skills</p> <p>Use of electoral equipment</p> <p>Math – weighing and measuring ingredients</p> <p>Literacy – reading recipes, researching, writing a plan</p> <p>PE - Nutrition</p>	<p>Group work</p> <p>Making skills</p> <p>Use of electoral equipment</p> <p>Math – weighing and measuring ingredients</p> <p>Literacy – reading recipes</p> <p>Science – heat control</p> <p>PE - Nutrition</p>	<p>Group work</p> <p>Making skills</p> <p>Use of electoral equipment</p> <p>Math – weighing and measuring ingredients</p> <p>Literacy – reading recipes</p> <p>Science – heat control</p> <p>PE - Nutrition</p>
		Rotation 1			Rotation 2		
9	Theme	Unit 1 – Health, Safety and Hygiene	Unit 2 - Nutrition, life stages and special diets	Unit 3 – cooking skills and consume awareness	Unit 1 – Health, Safety and Hygiene	Unit 2 - Nutrition, life stages and special diets	Unit 3 – cooking skills and consume awareness

Concept	Hygiene & Food Safety	Diet & Healthy Eating	Evaluation / Social	Planning, Preparation & Cooking Skills	Shopping & Consumer Awareness	Hygiene & Food Safety	Diet & Healthy Eating	Evaluation / Social	Planning, Preparation & Cooking Skills	Shopping & Consumer Awareness
	Skills Knowledge	<p>Unit 1 – Health, Safety and Hygiene Pupils understand food hygiene and safety and how to prevent food poisoning by applying knowledge to practical situations</p> <p>Theory:</p> <ul style="list-style-type: none"> Recalling Health and Safety rules from Y7&8 Can identify Health, Safety and Hygiene issues Understand food poisoning bacteria and how to prevent food poisoning Know the visible and non-visible signs of food poisoning Food storage Know the role of the EH (environmental health officer) <p>Practical's:</p> <ul style="list-style-type: none"> Burgers – assessment Health, Safety and Hygiene <ul style="list-style-type: none"> Knife skills Food safety Personal and food hygiene Heat control – meat, onions Knowing when food is cooked Use of time Use of practical area – tidiness 	<p>Unit 2 - Nutrition, life stages and special diets Pupils to recall and embed knowledge of the 5 main nutrients. Understand the 5 different life stages and their needs. Know what a special diet is and how to adapt a recipe.</p> <p>Theory:</p> <ul style="list-style-type: none"> Recalling the 5 main nutrients Can identify the 5 main life stages Understand that each life stage has a different need can identify a number of different diets know how to adapt a recipe for a special diet <p>Practical's:</p> <p>Pizza – (a dish suitable for a teenager)</p> <ul style="list-style-type: none"> knife skills working with a dough shaping rolling kneading creativity – toppings flavour control heat control – oven Knowing when food is cooked Use of time Use of practical area – tidiness 	<p>Unit 3 – cooking skills and consume awareness</p> <p>Theory – Factors affecting food choice Pupils will understand the different factors affect food choice</p> <ol style="list-style-type: none"> Cost of ingredients Media influence Special diets Seasonality <p>Practical's: Over 3 lessons (pastry is made and divided into 2) Pastry – sausage rolls and cinnamon rolls Rubbing in method Making a dough Rolling out Shaping Folding (creating layers in round puff pastry) Flavour control Adapting recipes Heat control – oven Knowing when food is cooked Creativity – presentation of sausage roll Creativity – presentation of cinnamon roll</p>	<p>Unit 1 – Health, Safety and Hygiene Pupils understand food hygiene and safety and how to prevent food poisoning by applying knowledge to practical situations</p> <p>Theory:</p> <ul style="list-style-type: none"> Recalling Health and Safety rules from Y7&8 Can identify Health, Safety and Hygiene issues Understand food poisoning bacteria and how to prevent food poisoning Know the visible and non-visible signs of food poisoning Food storage Know the role of the EH (environmental health officer) <p>Practical's:</p> <ul style="list-style-type: none"> Burgers – assessment Health, Safety and Hygiene <ul style="list-style-type: none"> Knife skills Food safety Personal and food hygiene Heat control – meat, onions Knowing when food is cooked Use of time Use of practical area – tidiness 	<p>Unit 2 - Nutrition, life stages and special diets Pupils to recall and embed knowledge of the 5 main nutrients. Understand the 5 different life stages and their needs. Know what a special diet is and how to adapt a recipe.</p> <p>Theory:</p> <ul style="list-style-type: none"> Recalling the 5 main nutrients Can identify the 5 main life stages Understand that each life stage has a different need can identify a number of different diets know how to adapt a recipe for a special diet <p>Practical's:</p> <p>Pizza – (a dish suitable for a teenager)</p> <ul style="list-style-type: none"> knife skills working with a dough shaping rolling kneading creativity – toppings flavour control heat control – oven Knowing when food is cooked Use of time Use of practical area – tidiness <p>Macaroni and cheese – (dish suitable for a special diet)</p> <ul style="list-style-type: none"> Sauce making – roux Heat control – hob Flavour control Adapting a recipe 	<p>Unit 3 – cooking skills and consume awareness</p> <p>Theory – Factors affecting food choice Pupils will understand the different factors affect food choice</p> <ol style="list-style-type: none"> Cost of ingredients Media influence Special diets Seasonality <p>Practical's: Over 3 lessons (pastry is made and divided into 2) Pastry – sausage rolls and cinnamon rolls Rubbing in method Making a dough Rolling out Shaping Folding (creating layers in round puff pastry) Flavour control Adapting recipes Heat control – oven Knowing when food is cooked Creativity – presentation of sausage roll Creativity – presentation of cinnamon roll</p>			

			<p>Macaroni and cheese – (suitable for a special diet)</p> <ul style="list-style-type: none"> • Sauce making – ro • Heat control – hob • Flavour control • Adapting a recipe • Knowing when food cooked • Use of time • Use of practical area – tidiness 			<ul style="list-style-type: none"> • Knowing when food is cooked • Use of time <p>Use of practical area – tidiness</p>	
	Wider Curriculum	<p>Group work Making skills Use of electoral equipment</p> <p>Math – weighing and measuring ingredients Literacy – reading recipes Science – bacteria / food poisoning</p>	<p>Group work Making skills Use of electoral equipment</p> <p>Math – weighing and measuring ingredients Literacy – reading recipes</p>	<p>Group work Making skills Use of electoral equipment</p> <p>Math – weighing and measuring ingredients Literacy – reading recipes Science – bacteria / food poisoning</p>	<p>Group work Making skills Use of electoral equipment</p> <p>Math – weighing and measuring ingredients Literacy – reading recipes</p>	<p>Group work Making skills Use of electoral equipment</p> <p>Math – weighing and measuring ingredients Literacy – reading recipes</p>	<p>Group work Making skills Use of electoral equipment</p> <p>Math – weighing and measuring ingredients Literacy – reading recipes</p>
		Term 1.1	Term 1.2	Term 2.1	Term 2.2	Term 3.1	Term 3.2
10	Theme	Food Related causes of ill health	Food Safety Practices	The importance of Nutrition	Hospitality and Catering provision	The Skills and techniques of preparation, cooking and presentation of dishes	NEA mock assessment
	Concept	Food Related Ill Health	Food Safety in practice Basic, Medium, and complex cooking skills	The importance of Nutrition,	Roles and responsibilities of those working in H&C	The Skills and techniques of preparation, cooking and presentation of dishes	Creating a dish for a client
	Skills Knowledge	<p>Intro to the course and outline of the year</p> <p>Assessment – written exam 1 and 1.4</p> <p>Food safety in Hospitality and Catering</p> <p>Pupils will look at the cause of the visible and non-visible symptoms associated with food-induced ill health. Pupils will consider some of the most common intolerances and allergies and the best ways of preventing illnesses which are food related. Pupils will also take a close look at the roles of an Environmental Health Officer in the hospitality and catering industry</p>	<p>This unit follows on from Unit 1 Food induced ill health - this looks more into a practical environment Pupils will be able to apply what they have learnt in Unit 1 along with this unit to complete some practical</p> <p>Assessment – fruit Tart</p> <p>Food Safety Practices</p> <p>Pupils need to show that they know how to work in a safe, hygienic way but demonstrating the following</p> <ul style="list-style-type: none"> • Correct handling of foods • The correct personal hygiene points are followed • Checking and understanding dates and labelling 	<p>Assessment – cooking a dish to a brief</p> <p>The importance of Nutrition</p> <p>Pupils will look at the importance of nutrition and the two main groups of nutrients: Macronutrients and Micronutrients. Pupils will look closely at the food groups and how each life-stage will need different amounts of nutrients to ensure a healthy lifestyle. Pupils will also explore the different cooking methods and their impact on nutritional value.</p> <p>Pupils will continue using cooking skills linked with a medium / complex skill.</p>	<p>Assessment – Written exam 1.1 1.3 1.4</p> <p>Hospitality and catering provision</p> <p>Pupils will look at the different types of provision and services offered in the hospitality and catering industry and the range of diverse and exciting job opportunities available. Pupils will explore the roles and responsibilities of those working in hospitality and catering and the way in which the industry is constantly evolving and adapting to different demands.</p>	<p>Assessment TBC</p> <p>The Skills and techniques of preparation, cooking and presentation of dishes</p> <p>Pupils will gain knowledge and understanding in how to prepare and make dishes, the various presentation techniques used in hospitality and catering, and the food safety practices that need to be followed when creating a dish.</p> <p>Practical's: Practical - Lasagna (over 3 lessons) Practical – meat / veggie Pie (over 2 lessons) Practical TBC Practical TBC Practical TBC</p>	<p>NEA mock assessment</p> <p>Pupils will complete a mock assessment for NEA 2 Pupils will look at the importance of nutrition linked to a life stage from a brief. From this they will explore the different cooking methods and their impact on nutritional values, Pupils will also be asked to look at menu planning, the skills needed for chefs working in various provisions and the range of factors affecting menu planning. Pupil will need to complete a production plan for their dish, and make the dish. Pupils will then be asked to review their performance and work.</p> <p>NEA Practical – 2 hours</p>

			<ul style="list-style-type: none"> Preventing cross contamination Understanding accidents and how to avoid them Correct temperature controls and storage of foods Correctly managing food waste Checkpoints for ingredients Keeping the workstation clear and clean Handling equipment safely. <p>Pupils are also introduced to basic, medium and complex cooking and knife skills and will create several dishes with a medium / complex skill.</p> <p>Practical's: Sushi – knife skills Portioning a chicken – knife skills, hygiene, and safety practices Stir fry – knife skills, creativity, hygiene and safety practices and hob control Stuffed chicken – knife skills, creativity, hygiene and safety practices and oven control Fruit Tart – pastry skills, oven safety, setting a mixture, piping, dehydration, presentations, creativity</p>	<p>Pupils will be introduced to how to select a recipe for a life stage.</p> <p>Practical's: Cooking a dish for a teenager Cooking a dish for the elderly</p>	<p>Pupils will continue using cooking skills linked with a medium / complex skill. Pupils will be linking dishes to a food service.</p> <p>Practical's: Breakfast – B&B Burgers / tacos – fast food Challenge – Afternoon tea for staff</p>		<p>Pupils will recall basic, medium and complex cooking and knife skills and will create several dishes with a medium / complex skill.</p> <p>Practical's: Practical TBC Practical TBC Practical TBC Practical TBC</p>
	Wider Curriculum	Group work Making skills Use of electoral equipment Math – weighing and measuring ingredients Literacy – reading recipes Science – bacteria, foodborne illnesses, pathogens	Group work Making skills Use of electoral equipment Math – weighing and measuring ingredients Literacy – reading recipes	Group work Making skills Use of electoral equipment Math – weighing and measuring ingredients Literacy – reading recipes	Group work Making skills Use of electoral equipment Math – weighing and measuring ingredients Literacy – reading recipes	Group work Making skills Use of electoral equipment Math – weighing and measuring ingredients Literacy – reading recipes	Group work Making skills Use of electoral equipment Math – weighing and measuring ingredients Literacy – reading recipes
		Term 1.1	Term 1.2	Term 2.1	Term 2.2	Term 3.1	Term 3.2
11	Theme	NEA		1.4 Food safety in Hospitality and Catering	1.1 Hospitality and catering provision	1.2 How hospitality and catering provisions operate	Exam techniques and revision for written exam

	Concept	Hospitality and catering in action					
	Skills Knowledge	<p>Preparation for NEA, recap of main topics</p> <p>Pupils to start NEA exam wc 25/09/23</p> <p>Practical exam – wc 6/11/23</p> <p>An assignment brief will be provided by WJEC which will include a scenario and several tasks for pupils to complete.</p>	<p><u>1.4 Food safety in Hospitality and Catering</u></p> <p>Pupils will look at the cause of the visible and non-visible symptoms associated with food induced ill health. Pupils will consider some of the most common intolerances and allergies and the best ways of preventing illnesses which are food related. Pupils will also take a close look at the roles of an Environmental Health Officer in the hospitality and catering industry</p>	<p><u>1.1 Hospitality and catering provision</u></p> <p>Pupils will look at the different types of provision and services offered in the hospitality and catering industry and the range of diverse and exciting job opportunities available. Pupils will explore the roles and responsibilities of those working in hospitality and catering and the way in which the industry is constantly evolving and adapting to different demands.</p>	<p><u>1.2 How hospitality and catering provisions operate</u></p> <p>Pupils will look at the operation of the front and back of house, the responsibilities of those working in different areas of a hospitality and catering provision, and the various equipment used to carry out duties successfully, depending on the size and needs of a provision. Pupils will also consider the requirements of customers visiting a provision and how to best meet the needs of those individuals.</p>	Exam techniques and revision for written exam	
	Wider Curriculum						