

YEAR 11

	Autumn: Term 1a	Autumn: Term 1b	Spring: Term 2a	Spring: Term 2b	Summer: Term 3a	Summer: Term 3b
Term length	7 weeks	7 weeks	7 weeks	6 weeks	5 weeks	7 weeks
Topic(s)	Unit 2 LO1 understand the importance of nutrition when planning menus. Completing NEA.	Unit 2 LO2 understand menu planning. Completing NEA.	Unit 2 LO3 - be able to cook dishes. Completing NEA.	Exam Preparation - linking back to unit 1	Exam Preparation - linking back to unit 1	Exam Preparation - linking back to unit 1
Topic length	7 weeks	7 weeks	7 weeks	6 weeks	5 weeks	7 weeks
Sub-topics	AC1.1 describe functions of nutrients in the human body AC1.2 compare nutritional needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value	AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu	AC2.4 plan production of dishes for a menu AC3.1 use techniques in preparation of commodities AC3.2 assure quality of commodities to be used in food preparation AC3.3 use techniques in cooking of commodities AC3.4 complete dishes using presentation techniques AC3.5 use food safety practices	LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provision operates LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 Know how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements	LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provision operates LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 Know how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements	LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provision operates LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 Know how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements
Prior learning	Year 10 SOL	Year 10 SOL	Year 10 SOL	Year 10 SOL	Year 10 SOL	Year 10 SOL
Core Knowledge	Nutrients Special Diets e.g life stages, medical Cooking methods	Factors to consider Environmental Issues Sustainability Food Waste Customer Needs Production Plan Dovetailing Health and Safety Quality Points	Production Plan Dovetailing Mise En Place Time Management Health and Safety Quality Points	H&C providers Operation within H&C providers H&S Laws Risk Assessments Food-borne illnesses Environmental Health Officers Provisions Provision requirements	H&C providers Operation within H&C providers H&S Laws Risk Assessments Food-borne illnesses Environmental Health Officers Provisions Provision requirements	H&C providers Operation within H&C providers H&S Laws Risk Assessments Food-borne illnesses Environmental Health Officers Provisions Provision requirements
Future learning	Links ton KS5 curriculum and industry	Links ton KS5 curriculum and industry	Links ton KS5 curriculum and industry	Links ton KS5 curriculum and industry	Links ton KS5 curriculum and industry	Links ton KS5 curriculum and industry
Declarative knowledge	Knowledge of nutrition	How the Hospitality industry can affect the environment	How to produce an effective timeplan	How the Hospitality industry operates	How the Hospitality industry operates	How the Hospitality industry operates
Procedural knowledge	Nutritional value	Sustainability	Mise en place/Dovetailing/Commodities	Food-bourne	Legislation	Hospitality
Expected misconceptions						
Tier 3 vocabulary	Deficiency	Sustainability	Mise en place/dovetailing	Pathogen/EHO/Anaphylaxis/Legislation/Brigade/Sommilier	Provision/Establishment/Commercial	Pathogen/EHO/Anaphylaxis/Legislation
Tier 2 vocabulary	Characteristic/unsatisfactory	Environmental/consumer/considerations	Cross contamination/Pathogen	Provision	Environmental	Food-bourne
CFU	n/a - controlled assessment Practical lessons are formatively assessed based on LO3 mark criteria	Mock practical exam Practical lessons are formatively assessed based on LO3 mark criteria	Mock written exam Practical lessons are formatively assessed based LO3 mark criteria. Formal mock exam in January.	Test and quizzes in preparation for exam. Practice exam papers.	Test and quizzes in preparation for exam. Practice exam papers.	Test and quizzes in preparation for exam. Practice exam papers.
Resources	Coursework template on teams	Coursework template on teams	Coursework template on teams			
Links to NC	Understand and apply the principles of nutrition and health	Cooking & nutrition: become competent in a range of cooking techniques	Evaluate: analysis of work to develop & broaden understanding. Make: select from and use specialist tools, techniques, processes, equipment and machinery precisely			
Assessed AOs	Unit 2 LO3	Unit 2 LO4	Unit 2 LO5	Unit 1 LO1 - LO5	Unit 1 LO1 - LO6	Unit 1 LO1 - LO7
Core practical skills	LO3 skills - pupils choose to develop skills based on Year 10 and L2D selection	LO3 skills - pupils choose to develop skills based on Year 10 and L2D selection	LO3 skills - pupils choose to develop skills based on Year 10 and L2D selection	LO3 skills - pupils choose to develop skills based on Year 10 and L2D selection	LO3 skills - pupils choose to develop skills based on Year 10 and L2D selection	LO3 skills - pupils choose to develop skills based on Year 10 and L2D selection
Maths skills	Measuring and weighing Time Management	Measuring and weighing Time Management	Measuring and weighing Time Management	Measuring and weighing Time Management	Measuring and weighing Time Management	Measuring and weighing Time Management
Links to prior learning	Links to KS3	Links to KS3	Links to KS3	Links to year 10 (unit 1)	Links to year 10 (unit 1)	Links to year 10 (unit 1)