

Year 7

# Food Preparation & Nutrition

Personal Safety



Carrot Cuts:  
Knife Skills



Food Hygiene &  
Kitchen Safety



→ Year 7...

Vegetable Soup



Eat Well Guide



Fruit Crumble



Weighing & Measuring  
/ Oven Safety



Lemon Posset



8 Tips For  
Healthy Eating



Pasta Salad



Cross Contamination



Fajitas



Dutch  
Apple Cake



Inside  
The Factory



Mozzarella  
& Basil Tart



← To Year 8...

Year 8

# Food Preparation & Nutrition



Food Labelling & Packaging



Granola



Allergens



Noodles



Religious Beliefs



Salt & Pepper  
Chicken



Food Poisoning



Carbonara



Environmental  
Health Officer



Chilli Nachos



Macro Nutrients



Marble  
Cake



Paella



Conserving  
Energy



Shortbread

→ Year 8...

← To Year 9...

Year 9

# Food Preparation & Nutrition



Year 10

# Hospitality & Catering

→ Year 10...



Food Safety  
& EHO



Causes of Ill Health  
& Legislation



Commerical &  
Non-commercial  
Establishments



Job Roles  
& Working  
Conditions



Establishment  
Ratings



Contract Caterers &  
Types of Services



Kitchen Operations,  
Equipment &  
Documentation



Front of House



Customer Trends  
& Rights



Personal Safety  
Responsibilities



MHOR PPE,  
Risks & Controls



Safety Symbols

← To Year 11...

Year 11

# Hospitality & Catering

→ Year 11...



Task & Nutritional  
Analysis



Cooking Methods



Factors That Affect Food  
Choice & Time Plan



Revision: The  
Industry & Working  
Conditions



Evaluation



Practical Exam



Revision: Types  
of Services &  
Conserving Energy



Revision: Job roles,  
Standards & Ratings



Revision:  
Costs & Overheads



Revision:  
Dress Code



Revision:  
Record Keeping



Revision:  
Kitchen Operations