

Week	W/B	Year 7	Year 8	Year 9	Year 10	Year 11	Subject Assessment	Whole School Assessment		
1	31/08/2020	Introduction to the workshop - Health & Safety	Health, Safety & Hygiene	Health, Safety & Hygiene	Reintroduction to the qualification	Controlled Assessment written & practical completion/resits	Boost catch-up sessions linked to CA objectives for year 10 & 11.	Year 11 Controlled Assessment write up and practical (See AC1-3)		
2	07/09/2020	Equipment and Machinery	Equipment	Cooking methods	Kitchen equipment & culinary terms					
3	14/09/2020	Drawing techniques	Nutrition	Diets & allergies	Nutrition, diets and health					
4	21/09/2020	Introduction to product with analysis		Job roles	Portion control,					
5	28/09/2020		Oaty biscuits	Raspberry buns	Sustainability					
6	05/10/2020		Potato Curry	Risotto	Seasonality					
7	12/10/2020	Extended write - Materials	Extended write - EHO	Extended write - Seasonality & sustainability	Organoleptic				Extended write	
8	02/11/2020	Materials, properties & joinery techniques	Food sources	Meal plans	Function of nutrients	Structure of the Catering & Hospitality staff	AC1.1 describe functions of nutrients in the human body			
9	09/11/2020	Final design	Shortbread	Chilli con carne	Specific groups nutritional needs	Stages of food delivery	AC1.2 compare nutritional needs of specific groups	Fortnightly assessment		
10	16/11/2020	Frame measurements	Pasty	Victoria Spongecake		Characters of unsatisfactory nutritional intake		Work patterns of a Chef		
11	23/11/2020	Frame cutting	Creamy Pasta	Thai green curry	Cooking methods	Dress code for reception staff & Duties of a receptionist	AC1.3 explain characteristics of unsatisfactory nutritional intake	Fortnightly assessment		
12	30/11/2020	Obstacle making	Cinnamon Swirl	Spicy Tomato soup		Roles and Responsibilities of a head chef	AC1.4 explain how cooking methods impact on nutritional value			
13	07/12/2020		Savoury rice	Malva pudding	Menus and factors	Commercial/Non-Commercial	AC2.1 explain factors to consider when proposing dishes for menus	Fortnightly assessment		
14	14/12/2020	Assembling	Food labelling	Packaging		Kitchen job structure				
15	04/01/2021	GRIT	GRIT	GRIT	Environmental & sustainability issues	Qualifications of a head chef	AC2.2 explain how dishes on a menu address environmental issues	GRIT		
16	11/01/2021	Drilling & fitting lid	Muffins	Fajitas		Needs of customers		Contract types, seasonal, full-time & part-time	AC2.3 explain how menu dishes meet customer needs	Fortnightly assessment
17	18/01/2021	Mechanism	Chow Mein	Vegetable curry	Timeplans	How would a waiter/waitress deal with complaints?	AC2.4 plan production of dishes for a menu	Fortnightly assessment		
18	25/01/2021		Spring rolls	Jam Tarts					Health and safety within a kitchen,	
19	01/02/2021		Brownies	Cottage pie						
20	08/02/2021	Complete star analysis	Complete star analysis							
21	22/02/2021	Health, safety & hygiene	Health & Safety	Health & Safety	Practical Assessment	COSHH	Practical Assessment			
22	01/03/2021	Equipment	Timbers	Plastics	Structure of the Catering & Hospitality staff	HACCP & accident forms				
23	08/03/2021	Crudite	Ergonomics	Ergonomics		EHO roles and responsibilities		Fortnightly assessment		
24	15/03/2021	Herby wedges	Introduction to project, product analysis & specifications	Introduction to project, product analysis & specifications	Roles and Responsibilities of a head chef,	Types of food poisoning, causes and symptoms				
25	22/03/2021	Extended write - Food storage	Extended write - Processes	Extended write - Lasercutting	Commercial/Non-Commercial,	Special dietary needs, Lactose intolerant, Vegetarian, Vegan & Gluten intolerant	Fortnightly assessment	Extended write		
26	12/04/2021	Bacteria & Food poisoning	Scaling and sizing	CAD ideas - Sketchup	Kitchen job structure	How can the media affect Hospitality and Catering establishments both positively and negatively?		Extended write		
27	19/04/2021	Scones	Design ideas		Work patterns of a Chef	Types of accommodation and affordability,		Fortnightly assessment		
28	26/04/2021	Bread	Development	CAD development - Inkscape	Dress code for reception staff & Duties of a receptionist	Catering provisions (Cafes, Restaurants, Takeaways)		Fortnightly assessment		
29	03/05/2021	Fair trade meal	Material cutting		COSHH, HACCP & accident forms	Impact of events on sales,		Fortnightly assessment		
30	10/05/2021	Pizza			EHO roles and responsibilities	Types of food poisoning, causes and symptoms,	Focused revision tasks			
31	17/05/2021	Cumble								
32	24/05/2021	Nutrients								
33	31/05/2021	GRIT	GRIT	GRIT	Special dietary needs		Fortnightly assessment	Extended write		
34	07/06/2021	Sausage rolls	Assembly	Lasercut product	Media and H&C	Focused revision tasks				
35	14/06/2021	Fruity flapjacks					Types of accommodation		Fortnightly assessment	
36	21/06/2021	Bolognese	Roof assembly	Line bending & assembly	Catering provisions (Cafes, Restaurants, Takeaways)			Fortnightly assessment		
37	28/06/2021	Dream meal								Fortnightly assessment
38	05/07/2021	Cupcakes								Fortnightly assessment
39	12/07/2021	Food poisoning								Fortnightly assessment
40	19/07/2021	Focused task								

Assessment codes
Year 7
Year 8
Year 9
Year 10
Year 11
Year 10&11