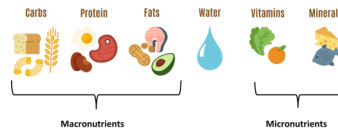




Low stakes tests
Pupils have a recall activity every theory lesson based on knowledge gained.

1. The importance of nutrition

Pupils will **know** and **understand** the importance of **nutrition**, have an awareness of the need for a **balanced/ varied diet**: and how **cooking methods** can impact on nutritional value.



Assessments
End of unit

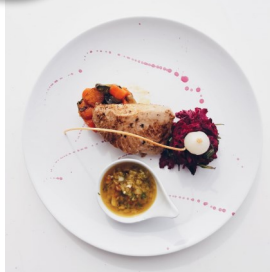
2. Menu planning

Pupils will **know** and **understand** the factors affecting menu planning and how to plan production.

3. The skills and techniques of preparation, cooking and presentation of dishes

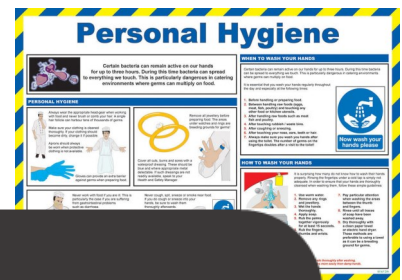


Pupils will be able to **identify** types of **skills** and **skill levels** when selecting dishes to produce. They should **know** and **understand** that some dishes require the use of more **complex**, skills than other dishes. Pupils will be able to **demonstrate** a range of **preparation** and **cooking techniques** for the **production** of dishes. Pupils will **know** and **understand** the importance of using appropriate **presentation techniques** during the production of dishes. Lastly, pupils will know, understand and be able to demonstrate how to **work safely**, follow correct **personal** and **food safety** and **hygiene practices** and **procedures** in relation to the **preparation** and **cooking** of food and use of **equipment** and **facilities**.



Half term 3

Assessments
End of unit test.



5. Hospitality and catering provision

Theory: Pupils will **know** and **understand** the two different types of hospitality and catering provision: **commercial** and **non-commercial**. They will **know** and **understand** the importance of the following standards and ratings. Pupils will **know** and **understand** the different types of **employment** roles and **responsibilities** within the industry: They will **know** and **understand** specific personal attributes, qualifications and experience an employer would look for to fulfil the roles.

6. Working in the hospitality and catering industry

Theory: Pupils will **know** and **understand** the operation of the **front** and **back** of house and how hospitality and catering provision meets the **customer requirements**. Pupils will **know** and **understand** how the hospitality and catering provision adapts to satisfy the ever-changing customer climate or needs to ensure the provision meets specific requirements.

7. Health and safety in hospitality and catering

Pupils will be aware of **health and safety** in hospitality and catering provision and know the **responsibilities** for **personal safety** in the workplace of employers and of employees in relation to specific laws. Pupils will be aware of **food safety**, they will **know** and **understand** the principles of **hazard analysis** and **critical control Points**



Assessments
End of unit test.

Half term 5

Half term 4



4. Evaluating cooking skills

Pupils will be able to **provide** a brief **review** of their **planning, preparation and cooking**; highlighting areas of success and of potential further development. Pupils will be able to **identify** personal strengths and weaknesses for **decision making, organisation, planning** and **time management**.

8. Food safety in hospitality and catering

Pupils will gain **knowledge** and **understanding** of Food related causes of **ill health, symptoms** and **signs** of food-induced ill health, **preventative control measures** of food-induced ill health and the role of **the Environmental Health Officer (EHO)**.



Assessments
Mock exam



Half term 3

Half term 6

Half term 2

Half term 1

Year 10

START!

