



		Autumn1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	Theme or Intent: to teach pupils the basics of hygiene and safety in the kitchen, and understand healthy diets	Unit Title: Health, hygiene and safety					
		Lesson 1: Intro and routines Lesson 2: Fruit cocktail Lesson 3: Couscous	Lesson 4 : Quesadillas Lesson 5:Fruity Muffins Lesson 6:Chicken Nuggets Lesson 7: Assessment 1	Lesson 8: Energy Bars Lesson 9: Free choice savoury dish	Lesson 10: Bolognese Lesson 11: Bacon/cheese muffins Lesson 12: Stirfry Lesson 13: Assessment 2	Lesson 14: Pizza wheels Lesson 15: Mexican wraps	Lesson 16: Flatbreads Lesson 17: Cookies Lesson 18: Free choice Lesson 19: Assessment 3
Assessments		<i>Assessed practical: Chicken Nuggets Assessment 1: test on Eatwell Guide HW project</i>		<i>Assessed practical: Stirfry Assessment 2: test on hygiene and safety</i>		<i>Assessed practical 3: Free choice Assessment 3: test on Food Poisoning</i>	

		Autumn1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 8	Theme or Intent: to teach pupils the more advanced practical skills, and an appreciation of where food comes from	Farm to Fork and skill building					
		Lesson 1: Intro and routines Lesson 2: Cheese and Onion triangles Lesson 3: Sausage Rolls	Lesson 4: Bread Lesson 5: Sweet buns Lesson 6: Apple Cupcakes Lesson 7: Assessment 1	Lesson 8: Gingerbread Lesson 9: Savoury scones Lesson 10: Free choice savoury	Lesson 11: Croque Monsieur Lesson 12: Curry Lesson 13: Assessment 2	Lesson 14: Apple Swans Lesson 15: Teacake challenge Lesson 16: Chocolate Mousse	Lesson 17: Burgers Lesson 18: Free choice Lesson 19: Assessment 3
Assessments		<i>Assessed practical: Apple cupcakes</i> <i>Assessment 1: test on wheat and bread HW project</i>		<i>Assessed practical 2: Curry</i> <i>Assessment 2: test on eggs HW project</i>		<i>Assessed practical 3: Free choice</i> <i>Assessment 3: test on meat HW project</i>	

		Autumn1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 9	Theme or Intent: giving students an appreciation of different food cultures and food choices available	Unit Title: World Food and Cultures					
		Lesson 1: Intro and routines Lesson 2: Jambalaya Lesson 3: Sweet and Sour	Lesson 4: Calzone Lesson 5: Cheesecake Lesson 6: Chicken Kiev Lesson 7: Assessment 1	Lesson 8: Samosas Lesson 9: Free choice savoury Lesson 10: Macaroni cheese	Lesson 11: Savoury strudel Lesson 12: Enchiladas Lesson 13: Assessment Point 2	Lesson 14: Potjie Lesson 15: Thai Green Curry Lesson 16: Jam Kolaches	Lesson 17: Stroganoff Lesson 18: Free choice Lesson 19: Assessment 3
Assessments		<i>Assessed practical: chicken Kiev</i> <i>Assessment 1: test on religious diets HW project</i>		<i>Assessed practical: enchiladas</i> <i>Assessment 2: test on food allergies HW project</i>		<i>Assessed practical: free choice</i> <i>Assessment 3: test on food choice HW project</i>	

		Autumn1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	Theme or Intent: UNIT 1 The hospitality and catering industry	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	Revision
		Wk 1: Structure of hospitality industry Wk 2: Practical Breadsticks Wk 3: Job requirements and working conditions Wk 4: Practical Iced Buns Wk 5: Factors affecting success of hospitality and catering industry Wk 6: Practical Lasagne	Wk 1: Operation of the kitchen Wk 2: Practical Profiteroles Wk 3: Operation of front of house Wk 4: Practical Potato Topped Pie Wk 5: Meeting customer requirements Wk 6: Practical Flourless cake	Wk 1: Personal safety responsibilities Wk 2: Practical Shortcrust Pie Wk 3: Risks to personal safety Wk 4: Practical Baked cheesecake Wk 5: Control measures for hospitality and catering industry Wk 6: Practical Jointing a chicken	Wk 1: Food-related causes of ill health Wk 2: Practical Lemon Meringue Pie Wk 3: EHO and legislation Wk 4: Practical Veggie Burgers Wk 5: Food poisoning Wk 6: Practical Layered Mousse	Wk 1: Review options for hospitality and catering provision Wk 2: Practical Sausage Plait Wk 3: Recommend options for hospitality provision Wk 4: Practical Millionaires Shortbread Wk 5: Revision Wk 6: Practical Savoury roulade	Wk 1: Revision Wk 2: Practical Free choice savoury Wk 3: Revision Wk 4: Practical Free choice sweet Wk 5: Revision Wk 6: Work experience
Assessments		<i>All practicals assessed to P/M/D</i> <i>End of unit test</i>	<i>All practicals assessed to P/M/D</i> <i>End of unit test</i>	<i>All practicals assessed to P/M/D</i> <i>End of unit test</i>	<i>All practicals assessed to P/M/D</i> <i>End of unit test</i> <i>Year 10 exam</i>	<i>All practicals assessed to P/M/D</i> <i>End of unit test</i>	<i>All practicals assessed to P/M/D</i> <i>External examination: Unit 1</i>

		Autumn1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 11	Theme or Intent: UNIT 2 Hospitality and Catering in Action	<p>LO1: understand the environment in which hospitality and catering providers operate</p> <p>LO2: understand how hospitality and catering provision operates</p>	<p>LO3: understand how hospitality and catering provision meets health and safety requirements</p> <p>LO4: know how food can cause ill health</p> <p>LO5: be able to propose a hospitality and catering provision to meet specific requirements</p>	<p>AC1: understand the importance of nutrition when planning menus</p> <p>AC 2: Understanding menu planning</p>	<p>Controlled Assessment Timed hours (6 written, 3 practical)</p>	<p>Revision</p>	
		<p>Wk 1: Structure of hospitality industry</p> <p>Wk 1: Practical Breadsticks</p> <p>Wk 2: Job requirements and working conditions</p> <p>Wk 2: Practical Iced Buns</p> <p>Wk 3: Factors affecting success of hospitality and catering industry</p> <p>Wk 3: Practical Lasagne</p> <p>Wk 4: Operation of the kitchen</p> <p>Wk 4: Practical Profiteroles</p> <p>Wk 5: Operation of front of house</p> <p>Wk 5: Practical Potato Topped Pie</p> <p>Wk 6: Meeting customer requirements</p> <p>Wk 6: Practical Flourless cake</p>	<p>Wk 1: Personal safety responsibilities</p> <p>Wk 1: Practical Shortcrust Pie</p> <p>Wk 1 Risks to personal safety</p> <p>Wk 2: Practical Baked cheesecake</p> <p>Wk 2: Control measures for hospitality and catering industry</p> <p>Wk 2: Practical Jointing a chicken</p> <p>Wk 3: Food-related causes of ill health</p> <p>Wk 3: Practical Lemon Meringue Pie</p> <p>Wk 3: EHO and legislation</p> <p>Wk 4: Practical Veggie Burgers</p> <p>Wk 4: Food poisoning</p> <p>Wk 4: Practical Layered Mousse</p> <p>Wk 5: Review options for hospitality and catering provision</p> <p>Wk 5: Practical Sausage Plait</p> <p>Wk 5: Recommend options for hospitality provision</p> <p>Wk 6: Practical Millionaires Shortbread</p> <p>Wk 6: Revision</p> <p>Wk 6: Practical Savoury roulade</p>	<p>Wk 1: Functions of nutrients in the human body</p> <p>Wk 1: Nutritional needs of different groups</p> <p>Wk 2: Skills booster practical</p> <p>Wk 2: Characteristics of unsatisfactory nutritional intake</p> <p>Wk 3: Skills booster practical</p> <p>Wk 3: Impact of cooking methods on nutritional value</p> <p>Wk 4: Factors to consider when proposing dishes</p> <p>Wk 4: Environmental issues for menus</p> <p>Wk 5: Skills booster practical</p> <p>Wk 5: Explain how dishes meet customer needs</p> <p>Wk 5: Skills booster practical</p> <p>Wk 6: Plan production of dishes for a menu</p>	<p>Students to complete their timed controlled assessment hours in lessons this half term. They will work under exam conditions to produce their assessed PowerPoint and this will culminate in their 3 hour practical exam in the final week before half term.</p>	<p>Revision</p>	
Assessments		<i>Practical assessment</i>	<i>Trial 1</i>		<i>Trial 2 (for those re-sitting) Unit 2 Practical exam</i>	<i>External examination: Unit 1 resit if needed</i>	

