



		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		Assessed practical: Chicken Nuggets Assessment 1: test on Eatwell Guide HW project		Assessed practical: Stirfry Assessment 2: test on hygiene and safety		Assessed practical 3: Free choice Assessment 3: test on Food Poisoning	

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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 Assessment 1: test on wheat and bread HW project</i>		<i>Assessed practical 2: Curry Assessment 2: test on eggs HW project</i>		<i>Assessed practical 3: Free choice Assessment 3: test on meat HW project</i>	

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Year 9	Theme or Intent: giving students an appreciation of different food cultures and food	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>	

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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>

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Year 11	Theme or Intent: UNIT 2 Hospitality and Catering in Action	LO1: understand the importance of nutrition when planning menus	LO2: Understanding menu planning	Controlled Assessment Timed hours (6 written, 3 practical)	Revision	Revision	
		Wk 1: Functions of nutrients in the human body Wk 2: Nutritional needs of different groups Wk 3: Skills booster practical Wk 4: Characteristics of unsatisfactory nutritional intake Wk 5: Skills booster practical Wk 6: Impact of cooking methods on nutritional value	Wk 1: Factors to consider when proposing dishes Wk 2: Environmental issues for menus Wk 3: Skills booster practical Wk 4: Explain how dishes meet customer needs Wk 5: Skills booster practical Wk 6: Plan production of dishes for a menu	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. Course is then complete for those that passed the exam in Year 10 and lesson time will be used for core subject revision. If re-sitting the final 2 half terms will revisit unit 1	Revision	Revision	
Assessments		<i>Practical assessment</i>	<i>Trial 1 (for those re-sitting)</i>	<i>Trial 2 (for those re-sitting) Unit 2 Practical exam</i>		<i>External examination: Unit 1 resit if needed</i>	