

Year 7 Curriculum Overview	
Unit 1	Food Safety & Hygiene
	Students will investigate health and safety protocols in the kitchen by acquiring knowledge about and demonstrating the proper use of various equipment, along with understanding their functions. They will also examine bacteria and their connection to foodborne illnesses, encompassing an exploration of the different types, symptoms, causes, incubation periods, and methods for mitigating risks. Students will cultivate a repertoire of practical skills that complement the theoretical foundations necessary for functioning effectively in a working kitchen.
Unit 2	Food, Nutrition and Health
	Students will investigate nutrition and health through the Eatwell Guide, encompassing both macro and micronutrients, their roles in the diet, and how they contribute to maintaining a healthy, balanced diet. This study will also address related health concerns. Additionally, students will continue to develop a repertoire of practical skills, including knife skills, the use of various equipment, cooking processes, and methods of testing for readiness, which complement the theoretical foundations essential for effective functioning in a working kitchen.
Year 8 Curriculum Overview	
Unit 1	Food Science
	Students will explore the scientific principles underpinning culinary practices, including heat transfer, food storage, preservation techniques, and various cooking methods. They will analyse the functional and chemical properties, as well as the working characteristics, of the ingredients utilised in their cooking. Furthermore, students will enhance their repertoire of practical skills, including knife techniques and the use of various equipment, setting mixtures through heat and cold, using raising agents, water-based cooking methods, all of which complement the theoretical foundations essential for effective functioning in a working kitchen.
Unit 2	Food and Lifestyle
	Students will enhance their knowledge and understanding of food choices by examining the influence of social, cultural, and religious factors, as well as considerations related to vegetarianism, allergies, and intolerances. Additionally, students will further develop a repertoire of practical skills, including knife techniques and the use of various equipment, prepare, combine and shape, chicken portioning, pastry and dough, all of which complement the theoretical foundations essential for effective functioning in a working kitchen.
Year 9 Curriculum Overview	
Unit 1	Food and the Environment
	Students will examine the diverse factors influencing the environment, encompassing food processing and production, sustainability, and climate change. They will cultivate advanced technical skills in areas such as poultry portioning, pasta and pastry preparation, as well as dough and sauce creation. all of which will be supported by theoretical and practical principles.
Unit 2	Food and the Industry
	Students will examine the structure of the catering and hospitality industry, with an emphasis on both commercial and non-commercial establishments, job roles, and the kitchen hierarchy. Special attention will be given to food safety and the

	role of the environmental health officer. To complement the theoretical components, students will engage in complex technical practical work, including poultry and fish preparation, as well as bread and pasta making.
Year 10 Curriculum Overview (AQA Food Preparation and Nutrition)	
Autumn Term 1	Food, Nutrition and Health
	Students will focus on the importance of food, nutrition and health; discerning excess and deficiency and links to medical health. Students will focus on Macronutrients (Protein, Carbohydrates and Fat), and Micronutrients (Vitamins, Minerals and Trace Elements). In addition, students will also explore energy balance and making informed food choices.
Autumn Term 2	Food Safety and Hygiene
	Students will focus on the practices, methods and underpinnings of food safety and food hygiene. Students will explore food spoilage and contamination, including microorganisms, pathogens and the signs of food spoilage. In addition, students will also explore quality control, HACCP and the storage of food.
Spring Term 1	Food Choices
	Students will develop their knowledge and understanding of food choice, including various social, cultural and religious factors that can influence or affect food choices. Students will explore climate and sustainability and links to British and International cuisines.
Spring Term 2	Food Provenance
	Students will explore food provenance with links to food sources, food miles and the environment. Students will also gain an understanding of sustainability and food production methods, including technological developments and links to industry.
Summer Term 1	Food Science
	Students will explore the science behind cooking including heat transference, food storage, preservation and different cooking methods. Students will analyse the functional and chemical properties and working characteristics of proteins, carbohydrates, fats and raising agents.
Summer Term 2	Food Preparation Skills
	Students will focus on food preparation skills, including knife and technical skills (butchering meat, filleting fish, making pasta, developing pastry and sauces. Students will develop a portfolio of evidence including time planning, sensory and nutritional analysis.
Year 11 Curriculum Overview (AQA Food Preparation and Nutrition)	
Food Science Investigations	
	Students will develop a written portfolio of evidence which underpins the theoretical principles of food science, including the working and functional characteristics of ingredients in line with AQA Non-examination Assessments. Students will complete in-depth analysis and evaluation of practical food science investigations. All of which will be completed within an allocated time frame.
Food Preparation and Nutrition	

	Students will develop a second written portfolio of evidence which showcase their practical skills, knowledge and understanding of food preparation, nutrition and health. Students will research key finding to support their chosen title which will enable the students to plan, prepare, cook, present and evaluate at least three dishes for their practical assessment.
Revision	
	Students will have the opportunity to participate in revision sessions which focus on the five key areas of learning as GCSE; Food, Nutrition and Health, Food Science, Food Safety, Food Provenance and Food Choice.
Year 10 Curriculum Overview (EDUQAS Level 1 and 2 Hospitality and Catering)	
Autumn Term 1	Hospitality and Catering Provisions
	Students will gain knowledge and understanding of various critical areas within the hospitality and catering industry. These areas include an in-depth exploration of hospitality and catering providers, insights into working in the hospitality and catering industry, an examination of the working conditions prevalent in this sector, and an analysis of the contributing factors to the success of hospitality and catering provision.
Autumn Term 2	Students will acquire knowledge and understanding of several key areas in hospitality and catering. These areas include the operation of both the front and back of house, the diverse requirements of customers in the hospitality and catering industry, and the ways in which hospitality and catering services can be tailored to meet specific needs.
Spring Term 1	Hospitality and Catering Operations
	Students will acquire knowledge and understanding of several key areas in hospitality and catering. These areas include the operation of both the front and back of house, the diverse requirements of customers in the hospitality and catering industry, and the ways in which hospitality and catering services can be tailored to meet specific needs.
Spring Term 2	Health and Safety in Hospitality and Catering
	Students will develop a comprehensive understanding of critical aspects related to health and safety within the hospitality and catering industry, with particular emphasis on personal safety and the implementation of control measures. They will explore the principles and practices of health and safety in hospitality and catering provision, alongside an in-depth examination of food safety protocols and regulations.
Summer Term 1	Food Safety in Hospitality and Catering
	Students will acquire comprehensive knowledge and understanding of various aspects related to food-induced ill health. These include the causes of food-related illnesses, the symptoms and signs associated with such conditions, and the preventative control measures that can be implemented to mitigate these risks. Additionally, learners will explore the role and responsibilities of the Environmental Health Officer (EHO) in ensuring food safety and public health.
Summer Term 2	Food Preparation and Nutrition
	Students will gain comprehensive knowledge and understanding of several crucial areas related to nutrition and culinary practices. They will explore the importance of nutrition, including the roles of macro and micronutrients, and how these contribute to overall health. Additionally, students will learn about the specific nutritional requirements of different groups, highlighting the importance

of tailored dietary considerations to meet diverse health needs. The curriculum will also cover how various cooking methods can impact the nutritional value of food.

Year 11

Curriculum Overview (EDUQAS Level 1 and 2 Hospitality and Catering)

Food Preparation, Nutrition and Health

Learners will gain knowledge and understanding of the importance of nutrition, including the roles of macro and micronutrients and the nutritional requirements of specific groups. They will also explore how different cooking methods can impact the nutritional value of food. Additionally, students will develop skills in planning nutritious menus, preparing, cooking, and presenting dishes. They will learn to effectively review their work, ensuring a comprehensive grasp of both theoretical and practical aspects of nutrition and culinary practices.

Students will delve into various critical areas related to menu planning and production. They will acquire knowledge and understanding of factors influencing menu planning, including considerations such as cost, portion control, and nutritional advice. Students will explore how these factors intersect to shape menu offerings, balancing considerations of affordability, appropriate portion sizes, and nutritional content.

Moreover, students will delve into the intricacies of planning production processes within a culinary context. They will gain insights into effective strategies for organizing and managing the production of dishes to meet customer demand while optimizing efficiency and quality.

Students will attain a comprehensive understanding of several vital aspects pertaining to culinary practices. They will delve into the process of preparing and crafting dishes, exploring various techniques and methods essential for culinary excellence. Additionally, learners will delve into presentation techniques, mastering the art of aesthetically showcasing dishes to enhance their appeal.