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| **Subject Yearly Overview 2021-2022** | | | |
| **Subject:**  **Food studies** | **TOPIC**  **Year 11** | **COMPONENT**  **The term can change for culture ,calendar advents and food surplus but eventually all topics will be covered by the end of year** | ***Notes:*** *Why are you delivering this topic at this time of year?* |
| **Autumn 1** | BTEC home cooking skills  Introducing health and safety course | Continue BTEC course work  Intro to HEALTH & SAFETY LEVEL 2 HYGIENE AWARD  Napkin folding  Calendar events  Module 3 NCFE Level2 | To know what is required for the test and for the course |
| **Autumn 2** | Working on their BTEC books  Careers in catering | FOOD & SAFETY CONTINUED  HEALTH & SAFETY LEVEL 2 HYGIENE AWARD  Culture and dietary requirements  Careers in Food industry  Calendar events  Module 3 NCFE Level 2 | To work on their books with allocated tasks |
| **Spring 1** | Working on BTEC folders  Looking at the basic food and hygiene Level 2 | BTEC  HEALTH & SAFETY LEVEL 2 HYGIENE AWARD  Calendar events  module 4 NCFE Level 2 | Starting to work independently following their own books. Learning the knowledge they will need for the test coming up for BFH Level 2 |
| **Spring 2** | Final assessment cooking a 3 course meal for a customer. Completing the test for basic food and hygiene Level 2 | BTEC EXAM  HEALTH & SAFETY LEVEL 2 HYGIENE AWARD exam  Calendar events    Module 4 NCFE Level 2 | To receive a certificate which will last 3 years to help them get a job.  To serve a meal Bistro style looking at timing and dietary acquirements |
| **Summer 1** |  |  |  |
| **Summer 2** |  |  |  |