

Subject Yearly Overview 2023-2024

Subject: Food studies	TOPIC Year 11	COMPONENT	<i>Notes: Why are you delivering this topic at this time of year?</i>
		The term can change for culture ,calendar advents and food surplus but eventually all topics will be covered by the end of year	
Autumn 1	Btec home cooking skills Introducing health and safety course Carry on module 3 and 4 NCFE	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 Carry on module 3 and 4 NCFE	FOOD & SAFETY CONTINUED HEALTH & SAFETY LEVEL 2 HYGIENE AWARD Culture and dietary requirements Careers in Food industry Calendar events Module 3 NCFE level2	To work on their books with allocated tasks
Spring 1	Working on Btec folders Looking at the basic food and hygiene level 2 Carry on module 3 and 4 NCFE	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	BTEC EXAM HEALTH & SAFETY LEVEL 2 HYGIENE AWARD exam Calendar events	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 requirements

	food and hygiene level 2 and module 4 NCFE	Module 4 NCFE level 2	
Summer 1			
Summer 2			