



	Autumn 1		Autumn 2		Spring 1		Spring 2		Summer 1		Summer 2	
Reporting Y10		CfCs		BfL & Grades		CfCs		BfL & Grades			BfL & Repor	
Year 10	Content: 1.1.1-1.1.3, 1.2.1-1.2.3, 1.2.1-1.3.2 Identify types of catering establishments including commercial and non commercial. This information will be applied for exam practice. Identify standards and ratings. Identify the job roles and personal attributes of staff within hospitality including the kitchen brigade. Identify types of contracts, working terms and training Understand how hospitality and catering provision meets health and safety requirements. Identify responsibilities of employers and employees under the following Acts. HASAWA, COSSH, RIDDOR, MHOR, PPER. Identify risks and controls related to personal safety. Create risk assessments applying information from what they have learned. ASSESSMENT: EXAM QUESTIONS		Content: 1.4.4-1.4.4 Know how food can cause ill health. Students to identify sources and types of contamination. Identify the conditions needed for microbe growth and, in particular, important temperatures in food storage and preparation. Identify high and low risk foods. Apply information to HACCP systems. Identify the main types on bacteria and explore their sources, symptoms, onset and incubation times, using this information to solve given scenarios. Identify food poisoning symptoms and those most at risk. Understand the importance and how to identify food allergies and intolerances, including visible and invisible signs. ASSESSMENT: EXAM QUESTIONS / PRACTICAL ASSESSMENT		Describe the effects of cooking methods on the nutritional value of food. Describe the nutritional needs of different lifestages and dietary needs Content: 2.1.1-2.1.2 Understanding the importance of nutrition and how cooking methods impact nutritional value Practical Skills trials using the knowledge gained in the first two terms. Content: 2.2.1-2.2.2 Factors affecting menu planning and how to plan production. Know how to plan a menu including cost, portion control and nutritional advice. Explain how dishes on a menu address environmental issues. Understand the structure of the kitchen ASSESSMENT: Practical outcomes		Content 2.3.1-2.3.3 Students need to know how to prepare and make their chosen dishes, use presentation techniques and imply food safety practices ASSESSMENT: Practical exams Content 2.4.1-2.4.1 Evaluating Cooking Skills, students need to review their own dishes and performance.		Exam preparation. Revise content from 1.1.1-1.3.2		Continued revision and exam practice.	
Reporting Y11		CfCs & Grades		Rep & Grades		CfCs & Grades		BfL & Grades				

Work Experience Week

Year 11	Introduction to UNIT 2 / Controlled Assessment: Identify the sources and functions of the main micro and macro nutrients and the government advice on healthy eating. Describe the effects of cooking methods on the nutritional value of food. Compare the nutritional needs of dietary groups. Consider different types of menus. Assessment criteria 2.1.1: Describe the functions of nutrients in the human body. Compare the nutritional needs of specific dietary groups and life stages. Consider special dietary needs and conditions. Assessment criteria 2.1.2: Explain the impact of cooking on nutritional value. Assessment criteria 2.2.1: Explain the factors to consider when proposing dishes for the menu.	Assessment criteria 2.2.1: Explain how dishes on a menu address environmental issues. Assessment criteria 2.2.2: Explain how dishes meet the needs of the customer. Assessment criteria 2.2.2: Plan production of dishes for a menu. Assessment criteria 2.3.1: Practice practical outcomes. Assessment Criteria 2.3.2: Presentation techniques Assessment Criteria 2.3.3: Food safety practices Assessment Criteria 2.4.1: Reviewing suitability of dishes Assessment Criteria 2.4.2: Reviewing own performance Practical Assessments and practice	Assessment criteria 2.3.1: Practice practical outcomes. Assessment Criteria 2.3.2 Presentation techniques Assessment Criteria 2.3.3 Food safety practices Practical assessments. Exam revision	Practical assessments. Complete Assessment criteria 1 and 2. Exam Revision	Revision and exam practice for exam
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