

Year 10	Year 11
<p>Term 1</p> <p>Theory- Risk of Food- Chemical Physical, Biological hazards High Risk Food Control Measure- 4c's HACCP EHO Laws and Regulations Bacteria and Food Poisoning</p> <p>Practicals- Yeast Products Oven/ Grilling Knife Skills Gelatinisation Emulsification Pastry- Baking Blind Sauce Making- caramel</p> <p>Assessment Pupils will have a summative end of unit assessment.</p>	<p>Term 1</p> <p>Students to continue with controlled Assessment- In the hour lesson theory content from the specification will be covered</p> <p>Theory: LO3 Understand how hospitality and catering provision meets health and safety requirements AC3.1- Personal safety responsibilities AC3.2 Identify risks to personal safety within the catering industry AC 3.3 Recommend personal safety control measures for hospitality and catering provision *Mock Paper feedback- walking talking mock</p> <p>Controlled Assessment</p> <p>Continue with LO2: AC 2.4 Production of dishes for a menu- Sequencing/ timing- mis en place, cooking, cooling, hot holding, completion, serving (presentation)</p> <p>LO3: Be able to cook dishes (MOCK) AC 3.1 Techniques in preparation of commodities AC 3.2 Assure quality of commodities AC 3.3 Techniques in cooking of commodities AC 3.4 Presentation techniques AC 3.5 Food safety practices</p> <p>Assessment Mock practical exam</p>
<p>Term 2</p> <p>Planning and Making Project Pupils will plan and make a range of dishes high in specific nutrients. The skills covered are:</p>	<p>Term 2</p> <p>Students to continue with controlled Assessment- In the hour lesson theory content from the specification will be covered</p>

<p>Theory- Nutrients; Carbohydrates (Fibre), Protein, Fat (sugar), Vitamins, Minerals (water), Nutritional Needs; Babies, Children, Teenagers, Adults, OAP's, Pregnancy Dietary Needs; Coeliac, lactose Intolerant, Vegetarian, Vegan, Religious Beliefs</p> <p>Practical's- Marinating Sauce Making- Ragu Frying- Cooking in Fat Boiling- Cooking in Water Baking/Grilling- Cooking in the oven Emulsification</p> <p><u>Assessment</u> Pupils will have a summative end of unit assessment.</p>	<p>Theory: LO4 Know how food can cause ill health AC 4.1: Describe food related causes of ill health AC 4.2: Roles and responsibilities of EHO AC 4.3 Food Legislation AC 4.4 Common types of food poisoning AC 4.5 Symptoms of food induced ill health</p> <p>Controlled Assessment: LO3: Be able to cook dishes (ACTUAL) AC 3.1 Techniques in preparation of commodities AC 3.2 Assure quality of commodities AC 3.3 Techniques in cooking of commodities AC 3.4 Presentation techniques AC 3.5 Food safety practices</p> <p><u>Assessment</u> Mock Exam</p>
<p><i>Term 3</i></p> <p>Theory; Environmental Issues Dietary Needs; Coeliac, lactose Intolerant, Vegetarian, Vegan, Religious Beliefs Adapting dishes to meet specific needs Time Plans- Mis en place, order of work Presentation techniques</p> <p>Practicals; Vegetarian alternatives Healthy Schools Developing high level skills; Bread Making, Pasta Making</p> <p><u>Assessment</u> Pupils will have a summative end of unit assessment.</p>	<p><i>Term 3</i></p> <p>Theory: LO5 Be able to propose a hospitality and catering provision to meet specific requirements LO 5.1- Review options for hospitality and catering provision LO 5.2- Recommend options for hospitality provision Start Revision for final exam in Summer- based on areas flagged from mock exam- Walk and Talk mock exam</p> <p>Controlled Assessment: Any learning objectives to be caught up</p>
<p><i>Term 4</i></p> <p>Students to start controlled assessment: Design Briefs to be released</p> <p>Controlled Assessment: LO1- Understand the importance of nutrition in planning menus</p>	<p><i>Term 4</i></p> <p>Revision- Health and Safety information Revision- Hospitality Industry information Revision- Nutritional Information</p>

<p>AC1.1- Describe functions of nutrients on the human body AC1.2 Compare nutritional needs of specific groups</p> <p>Assessment Pupils will have a summative end of unit assessment.</p>	<p>Practice Papers- Mixture of topics Walking, talking exam papers</p>
<p>Term 5</p> <p>Students to continue with controlled Assessment- In the hour lesson theory content from the specification will be covered Theory : LO1- Understand the environment in which hospitality and catering providers operate AC1.1- Describe the structure of the hospitality and catering industry AC1.2 Analyse Job requirements within the hospitality and catering industry AC1.3 Working Conditions AC 1.4 Factors effecting successes</p> <p>Controlled Assessment AC1.3 Explain characteristics of unsatisfactory nutritional intake AC1.4 Explain how cooking methods impact on nutritional value</p> <p>Assessment- Exam questions to relate to theory work covered</p>	<p>Term 5</p> <p>1 week revision- before exam</p>
<p>Term 6</p> <p>Students to continue with controlled Assessment- In the hour lesson theory content from the specification will be covered</p> <p>Theory: LO2- Understand how hospitality and Catering provision operates AC 2.1/2 Operation of the kitchen/ Front of house AC 2.3 Customer Requirements</p> <p>Controlled Assessment: LO2 Understand Menu Planning AC 2.1 Factor to consider when proposing dishes AC 2.2 How dishes meet environmental issues AC 2.3 How dishes meet customers' needs AC 2.4 Production of dishes for a menu- Sequencing/ timing- mis en place, cooking, cooling, hot holding, completion, serving (presentation)</p>	<p>Term 6 – N/A</p>

Assessment

Pupils will take a mock exam before the end of term