Subject: FOOD YEAR

Autumn 1 Year 7	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic: The Hospitality and Catering Industry Knowledge and skills covered: LO1 Understand the environment in which Hospitality and Catering operate. - Describe the structure of the hospitality and catering industry - Analyse job requirements within the hospitality and catering industry - Describe working conditions of different job roles across the hospitality	Topic: The Hospitality and Catering Industry Knowledge and skills covered: LO2 Understand how hospitality and catering provision operate - Describe the operation of the kitchen. - Describe the operation of front of house - Explain how hospitality and catering provision meet customer requirements	Topic: The Hospitality and Catering Industry Knowledge and skills covered: LO3 Understand how hospitality and catering provision meets health and safety requirements - Describe personal safety responsibilities in the workplace - Identify risks to personal safety in hospitality and catering - Recommend personal safety control measures for hospitality and catering provision	Topic: The Hospitality and Catering Industry Knowledge and skills covered: LO4 Know how food can cause ill health - Describe food related causes of ill health - Describe the role and responsibilities of the Environmental Health Officer - Describe food safety legislation - Describe common types of food poisoning	Topic: The Hospitality and Catering Industry Knowledge and skills covered: LO5 Be able to propose a hospitality and catering provision to meet specific requirements - Review options for hospitality and catering provision - Recommend options for hospitality provision -	Topic: The Hospitality and Catering Industry Knowledge and skills covered: Students need to use this time to revise and prepare for all summer examinations

and catering industry - Explain factors affecting the success of hospitality and catering providers.			- Describe the symptoms of food induced ill health		
Summative assessment: WJEC project assessments	Summative assessment: WJEC project assessments	Summative assessment: WJEC project assessments	Summative assessment: WJEC project assessments	Summative assessment: WJEC project assessments	Summative assessment: WJEC project assessments
End of year exam: External Examination in Summer term					

Subject: FOOD YEAR

Autumn 1 Year 8	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic: Unit 2 Hospitality and catering in action Knowledge and skills covered: Revise health and safety and food hygiene rules LO 1 Understand the importance of nutrition when planning menus. - Describe a functions of a range of nutrients in the human body - Compare nutritional needs of 2 specifics groups (Similarities / differences) - Explain characteristics of unsatisfactory nutritional intake	Topic: Unit 2 Hospitality and catering in action Knowledge and skills covered: Revise health and safety and food hygiene rules LO 1 Understand the importance of nutrition when planning menus. - Describe a functions of a range of nutrients in the human body - Compare nutritional needs of 2 specifics groups (Similarities / differences) - Explain characteristics of unsatisfactory nutritional intake	Topic: Unit 2 Hospitality and catering in action Knowledge and skills covered: LO2 Understand menu planning - Explain factors to consider when proposing dishes for menus: Explain factors to consider when proposing dishes for menus. Explanation has some reasoning. - Explain how dishes on a menu address environmental issues. Explanation	Topic: Knowledge and skills covered: LO2 Understand menu planning - Explain factors to consider when proposing dishes for menus: Explain factors to consider when proposing dishes for menus. Explanation has some reasoning. - Explain how dishes on a menu address environmental issues. Explanation includes reasoning. - Explain how menu dishes	Topic: Unit 2 Hospitality and catering in action Knowledge and skills covered: LO3 Be able to cook dishes A range of techniques used to demonstrate a range of skills to meet assessment criteria for unit 2. Assure quality of commodities to be used in food preparation – A range of materials are independently checked for quality and issues identified throughout preparation. Some issues resolved with guidance. Use techniques in cooking of commodities. A range of techniques	Topic: Unit 2 Hospitality and catering in action Knowledge and skills covered: LO3 Be able to cook dishes A range of techniques used to demonstrate a range of skills to meet assessment criteria for unit 2. Assure quality of commodities to be used in food preparation – A range of materials are independently checked for quality and issues identified throughout preparation. Some issues resolved with guidance. Use techniques in cooking of commodities. A range of techniques

- explain how cooking methods impact on nutritional value – explain how a range of food production methods impact on nutritional.	- explain how cooking methods impact on nutritional value – explain how a range of food production methods impact on nutritional.	includes reasoning. - Explain how menu dishes meet customer needs. Explanation includes reasoned statements - Plan a menu of dishes suitable for customers needs.	meet customer needs. Explanation includes reasoned statements - Plan a menu of dishes suitable for customers needs.	are used. Limited guidance is required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Consideration to food safety given throughout. Complete dishes using presentation techniques. Dishes presented using a range of techniques with some precision. Quality of dishes exceeds some minimum standards for appearance, smell and taste. Limited guidance required. Consideration to food safety given throughout. Use food safety practices. Uses food safety practices in preparation, cooking and completion with limited intervention.	are used. Limited guidance is required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Consideration to food safety given throughout. Complete dishes using presentation techniques. Dishes presented using a range of techniques with some precision. Quality of dishes exceeds some minimum standards for appearance, smell and taste. Limited guidance required. Consideration to food safety given throughout. Use food safety practices. Uses food safety practices in preparation, cooking and completion with limited intervention.

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Summative assessment: **Practical Assessment:** Students to create a nutritional balanced dish.	Summative assessment: Theory: Exam style question; written format with Explain / describe on all aspects linked to LO1	Summative assessment: Plan a menu suitable for customers with specific needs. (Link to assessment criteria for unit 2)	Summative assessment: Prepare a dish suitable to customers needs (Student choice of dishes with explanation and evaluation)	Summative assessment: Theory: Exam style question; written format with Explain / describe / evaluate on all aspects linked to LO1 – LO3	Summative assessment: Unit 2: Formal Practical Examination (May / June)
End of year exam: Controlled assessment 3 hour practical cooking exam.					

Subject: FOOD YEAR

Autumn 1 Year 9	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic: Health & Safety Knowledge and skills covered: Getting to know the kitchen Food hygiene and health and safety rules. Recognising when there is a problem relating to the above. Understanding the different parts of the cooker and how they are used.	Topic: Knowledge and skills covered: Learning how to use the bridge and claw method and how to use equipment safely. Use skills to make simple dishes such as coleslaw. How to clean up and avoid cross contamination etc as taught previously.	Topic: Knowledge and skills covered: Getting to know the kitchen Food hygiene and health and safety rules. Recognising when there is a problem relating to the above. Understanding the different parts of the cooker and how they are used.	Topic: Knowledge and skills covered: Learning how to use the bridge and claw method and how to use equipment safely. Use skills to make simple dishes such as coleslaw. How to clean up and avoid cross contamination etc as taught previously.	Topic: Knowledge and skills covered: Getting to know the kitchen Food hygiene and health and safety rules. Recognising when there is a problem relating to the above. Understanding the different parts of the cooker and how they are used.	Topic: Knowledge and skills covered: Learning how to use the bridge and claw method and how to use equipment safely. Use skills to make simple dishes such as coleslaw. How to clean up and avoid cross contamination etc as taught previously.

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Summative assessment: An exam question on Health and safety and food hygiene. 4 mark style questions.	Summative assessment: Prepare and make a dish using skills taught.	Summative assessment: An exam question on Health and safety and food hygiene. 4 mark style questions.	Summative assessment: Prepare and make a dish using skills taught.	Summative assessment: An exam question on Health and safety and food hygiene. 4 mark style questions.	Summative assessment: Prepare and make a dish using skills taught.
End of year exam:					

Subject: FOOD YEAR

Autumn 1 Year 10	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic: Knowledge and skills covered: Revise health and safety and food hygiene rules. Looking at developing higher skills in the practical sessions. Make complete meals and evaluate.	Topic: Knowledge and skills covered: Understand the importance of how the final dish is finished. Demonstrate and make garnishes. Food waste and environmental considerations. Ready Steady cook.	Topic: Knowledge and skills covered: Revise health and safety and food hygiene rules. Looking at developing higher skills in the practical sessions. Make complete meals and evaluate	Topic: Knowledge and skills covered: Understand the importance of how the final dish is finished. Demonstrate and make garnishes. Food waste and environmental considerations. Ready Steady cook.	Topic: Knowledge and skills covered: Revise health and safety and food hygiene rules. Looking at developing higher skills in the practical sessions. Make complete meals and evaluate	Topic: Knowledge and skills covered: Understand the importance of how the final dish is finished. Demonstrate and make garnishes. Food waste and environmental considerations. Ready Steady cook.
Summative assessment: Practical exam.	Summative assessment: Exam questions on environmental	Summative assessment: Practical exam.	Summative assessment: Exam questions on environmental	Summative assessment: Practical exam.	Summative assessment: Exam questions on environmental

	considerations and food wastage.		considerations and food wastage.		considerations and food wastage.
End of year exam:					

Subject: FOOD YEAR

Autumn 1 Year 11	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic: Knowledge and skills covered: Teaching high level skills to support GCSE work standards. Understand the different methods of cooking Introduce legislation regarding health and safety and food hygiene rules and the consequences if not followed. Food Poisoning etc. How to evaluate your practical lesson in detail	Topic: Knowledge and skills covered: Introduce the functions of ingredients. Using specialist equipment and techniques. E.g. electric whisks To prepare and make Protein based foods Use food safety practices. Uses food safety practices in preparation, cooking and completion with limited intervention How to evaluate your practical lesson in detail	Topic: Knowledge and skills covered: How to plan a menu to meet specific needs e.g vegan Understand how diet needs to change throughout life in order to maintain good health Describe the benefits of nutrition Use food safety practices. Uses food safety practices in preparation, cooking and completion with limited intervention How to evaluate your practical lesson in detail	Topic: Knowledge and skills covered: To trail and test selected menus Seasonal foods Environmental consideration To prepare and make carbohydrate based foods Use food safety practices. Uses food safety practices in preparation, cooking and completion with limited intervention How to evaluate your practical lesson in detail	Topic: Knowledge and skills covered: Develop a range of cooking techniques Understand sensory analysis Use food safety practices. Uses food safety practices in preparation, cooking and completion with limited intervention How to evaluate your practical lesson in detail	Topic: Knowledge and skills covered: To be aware of international based foods Develop culinary skills Use food safety practices. Uses food safety practices in preparation, cooking and completion with limited intervention How to evaluate your practical lesson in detail

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Summative assessment: Exam question on Health and safety and Food hygiene legislation and different cooking methods. Some multiple choice and some as full written answers as in WJEC papers.	Summative assessment: Prepare and make a practical dish using protein as main ingredient within a set time. Follow the recipe.	Summative assessment: Exam question on Nutrition and specific diets and how they are important in the diet. Some multiple choice and some as full written answers as in WJEC papers.	Summative assessment: Prepare and make a practical dish using carbohydrate as main ingredient within a set time. Follow the recipe.	Summative assessment: Exam question on all aspects of year 9 work. Some multiple choice and some as full written answers as in WJEC papers.	Summative assessment: Prepare and make a practical dish using skills and knowledge about food gained throughout the year. within a set time. Follow the recipe. Written evaluation.
End of year exam:					