

Year 7		
Autumn Term – License to cook	Spring Term – License to cook	Summer Term - diet and health: Eat well
Using the hob: Boil an egg How to wash up	Beef (or beef mince substitute) Burgers https://www.foodafactoflife.org.uk/recipes/food-life-skills/homemade-burgers/	Fruit Pancakes https://www.foodafactoflife.org.uk/recipes/food-life-skills/fruit-pancakes/
French Toast https://www.foodafactoflife.org.uk/recipes/breakfast/eggy-bread-with-fruit-kebabs/	Omelette https://www.jamieoliver.com/recipes/eggs-recipes/simple-cheese-omelette/	Kofta https://www.foodafactoflife.org.uk/recipes/11-14-12c/koftas/
Cheese and Bacon Pinwheels https://www.jamieoliver.com/recipes/cheese-recipes/cheese-bacon-pinwheels/	Flap Jack Biscuits https://www.jamieoliver.com/recipes/oat-recipes/buddy-s-flapjack-biscuits/	Chicken Fajitas https://www.foodafactoflife.org.uk/recipes/11-14-12c/chicken-fajitas/
Pasta Bake https://www.foodafactoflife.org.uk/recipes/cook-club/pasta-fiorentina/	Bruschetta https://www.jamieoliver.com/recipes/fruit-recipes/cedro-lemon-bruschetta/	Compound Salad
Bread Buns https://www.foodafactoflife.org.uk/recipes/11-14-12c/quick-bread-buns/	Fish Cakes https://www.foodafactoflife.org.uk/recipes/3-5-years/fantastic-fish-cakes/	Turkey Burgers https://www.foodafactoflife.org.uk/recipes/cook-club/turkey-burgers/
Parmesan nuggets https://www.foodafactoflife.org.uk/recipes/food-life-skills/parmesan-chicken-nuggets/	Cheese Straws https://www.foodafactoflife.org.uk/recipes/11-14-12c/cheese-straws/	Carrot Cake https://www.foodafactoflife.org.uk/recipes/11-14-12c/mini-carrot-cakes/
Ginger Bread People https://www.carnation.co.uk/recipes/gingerbread-biscuits-recipe		

Year 8		
Autumn Term – energy and nutrients	Spring Term - diet and health	Summer Term - nutritional labels
Vegetable Frittata https://www.foodafactoflife.org.uk/recipes/ks3-sow-2020/easy-veg-frittatas/	Falafel Wraps https://www.jamieoliver.com/recipes/vegetables-recipes/falafel-wraps-with-grilled-veg-salsa/	Pork and Apple Sausage Rolls https://www.jamieoliver.com/recipes/pork-recipes/pork-apple-sausage-rolls/
Potato Cakes https://www.foodafactoflife.org.uk/recipes/pcs/macaire-potatoes-potato-cakes/	Meet Balls in Tomato Sauce https://www.foodafactoflife.org.uk/recipes/cereals/mini-meatballs-in-tomato-sauce/	Dutch Apple Cake https://www.foodafactoflife.org.uk/recipes/11-14-12c/dutch-apple-cake/

Macaroni Cheese https://www.jamieoliver.com/recipes/pasta-recipes/macaroni-cheese/	Chicken Tacos https://themodernproper.com/easy-chicken-tacos	Samosas https://www.foodafactoflife.org.uk/recipes/food-life-skills/vegetable-samosas/
Bean Enchilada https://www.foodafactoflife.org.uk/recipes/aset-global-cuisines/south-america/quick-bean-enchilada/	Easy Flatbreads https://www.jamieoliver.com/recipes/bread-recipes/easy-flatbreads/	
Chickpea and Potato Curry https://www.foodafactoflife.org.uk/recipes/11-14-12c/spinach-potato-and-chickpea-curry/	Pizza https://www.jamieoliver.com/recipes/pizza-recipes/buddys-quick-pizzettas/	Spanish Fiesta Paella
Bread Buns https://www.foodafactoflife.org.uk/recipes/11-14-12c/quick-bread-buns/	Pitta Pockets https://www.foodafactoflife.org.uk/recipes/5-11-years/pitta-pockets/	
Parmentier Potatoes https://www.foodafactoflife.org.uk/recipes/pcs/parmentier-potatoes/	Fish Cakes https://www.foodafactoflife.org.uk/recipes/3-5-years/fantastic-fish-cakes/	

Year 9 Foundation Year (Building disciplinary language and technical skill)		
Term 1 – the importance of nutrition	Spring Term – diet and health	Summer Term - Menu Planning
Fancy Fish Fingers https://www.foodafactoflife.org.uk/recipes/3-5-years/fancy-fish-fingers/	Gourmet Beef (or beef mince substitute) Burgers https://www.foodafactoflife.org.uk/recipes/food-life-skills/homemade-burgers/	Pork (or alternative) pasties https://www.foodafactoflife.org.uk/recipes/meat/new-meat-recipes/pork-plum-sage-pasties/
Basic Risotto https://www.jamieoliver.com/recipes/rice-recipes/a-basic-risotto-recipe/	Vegetable Lasage https://www.foodafactoflife.org.uk/recipes/11-14-l2c/quick-v-lasagne/	Skills and Techniques lesson: Pastry Making Chicken (or alternative) Pie https://www.foodafactoflife.org.uk/recipes/cook-club/chicken-pie/
Cesar Salad https://www.jamieoliver.com/recipes/vegetables-recipes/caesar-on-the-lighter-side/	Chopped Salad https://www.jamieoliver.com/recipes/vegetables-recipes/jools-s-chopped-salad/	Vegan Mac and Cheese https://www.jamieoliver.com/recipes/pasta-recipes/vegan-mac-n-cheese/
Minestrone Soup https://www.jamieoliver.com/recipes/soup-recipes/minestrone-soup/	Scalloped Potatoes https://themodernproper.com/scalloped-potatoes	Skills and Techniques lesson: Choux Pastry https://www.jamieoliver.com/recipes/fruit-recipes/passion-berry-choux-buns/
Beef (or alternative) & vegetable pan fry https://www.foodafactoflife.org.uk/recipes/meat/new-meat-recipes/beef-vegetable-pan-fry/	Chicken Shish https://www.foodafactoflife.org.uk/recipes/aset-global-cuisines/middle-eastern/chicken-shish-kebabs/	Chealse Buns https://www.sainsburysmagazine.co.uk/recipes/baking/classic-chelsea-buns
Frittata https://www.jamieoliver.com/recipes/vegetables-recipes/potato-pepper-and-broccoli-frittata/	Meatball Aloo Ghobi https://www.foodafactoflife.org.uk/recipes/meat/new-meat-recipes/meatball-aloo-ghobi/	Skills and Techniques lesson: Making pasta. https://www.foodafactoflife.org.uk/recipes/cook-club/beef-lasagne/
Posh Beans on Toast https://www.jamieoliver.com/recipes/vegetables-recipes/posh-beans-on-toast/	Chili https://themodernproper.com/simple-chili-recipe	Simple Ragu https://themodernproper.com/simple-ragu
Miso Soup https://www.jamieoliver.com/recipes/vegetables-recipes/miso-soup-with-tofu-cabbage/	Chocolate Orange Shortbread https://www.jamieoliver.com/recipes/chocolate-recipes/chocolate-orange-shortbread/	Sausage Carbonara https://www.jamieoliver.com/recipes/pasta-recipes/easy-sausage-carbonara/
Thia Green Curry https://www.foodafactoflife.org.uk/recipes/11-14-l2c/thai-green-curry/	Vegan mushroom rolls https://www.jamieoliver.com/recipes/vegetables-recipes/vegan-mushroom-rolls/	Duchess Potatoes https://www.bbcgoodfood.com/recipes/duchess-potatoes

Paella https://www.jamieoliver.com/recipes/rice-recipes/chicken-chorizo-paella/	Beef (or alternative) Stir Fry https://www.foodafactoflife.org.uk/recipes/meat/50-min-lessons/chilli-ginger-beef/	Apple Cinamon Frech Toast https://www.lecremedelacrumb.com/apple-cinnamon-french-toast/
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Year 9 Term 1 – the importance of nutrition					
Week 1 & 2	Macro-nutrients <ul style="list-style-type: none"> • Carbohydrates • Protein 	Practical Fancy Fish Fingers	Macro-nutrients <ul style="list-style-type: none"> • Fats 	Practical Basic Risotto	Micronutrients <ul style="list-style-type: none"> • Fat soluble vitamin A & D
Week 3 & 4	<ul style="list-style-type: none"> • Micronutrients • Water Solouable vitamins B & C 	Practical Ceasar Salad	<ul style="list-style-type: none"> • Minerals • Dietary Fiber • Water 	Practical Minestrone Soup	Special dietary requirements <ul style="list-style-type: none"> • Energy requirements & lifestyle
Week 5 & 6	Different life stages <ul style="list-style-type: none"> • Adults 	Practical Beef (or alternative) & vegetable pan fry	Different life stages <ul style="list-style-type: none"> • Children 	Practical Frittata	Balanced Diet: the eat well guide
Week 7 & 8	Special dietary requirements <ul style="list-style-type: none"> • Dietary requirements – religious beliefs 	Practical Posh Beans on Toast	Special dietary requirements <ul style="list-style-type: none"> • Pescatarians, vegetarians, vegans 	Practical Miso Soup	Understanding Food Labels <ul style="list-style-type: none"> • Analysis • Creating food labels
Week 9 & 10	Food-related causes of ill health <ul style="list-style-type: none"> • Allergies • Bacteria – food poisoning causes 	Practical Thia Green Curry	Preventative control measures of food-induced ill health <ul style="list-style-type: none"> • Cross contamination 	Practical Paella	Food Safety <ul style="list-style-type: none"> • HACCP • Identify critical control points • Acting in an emergency
Week 11 & 12		Practical		Practical	

Year 9 Term 2 – diet and health					
Week 1 & 2	Environmental Impact of the food we eat. <ul style="list-style-type: none"> • Seasonal Produce • Local Produce • Food Miles 	Practical Gourmet Beef (or beef mince substitute) Burgers	Evaluating cooking skills <ul style="list-style-type: none"> • Reviewing own performance • Sensory analysis 	Practical Vegetable Lasage	Meat Alternatives <ul style="list-style-type: none"> • Vegan • Vegetarian

Week 3 & 4	Planning a healthy diet <ul style="list-style-type: none"> Analysis 	Practical Chopped Salad	Planning a healthy diet <ul style="list-style-type: none"> Making healthy changes 	Practical Scalloped Potatoes	Planning a healthy diet for health <ul style="list-style-type: none"> Meal Planning for health
Week 5 & 6	The effect of diet on health <ul style="list-style-type: none"> Diabetes (Type 2) Cardiovascular disease 	Practical Chicken Shish	The effect of diet on health <ul style="list-style-type: none"> Energy needs Portion control Lifestyle 	Practical Meatball Aloo Ghobi	The effect of diet on health <ul style="list-style-type: none"> Allergies intolerances
Week 7 & 8	The production of eggs in the UK	Practical Chili	Types of meats and cuts <ul style="list-style-type: none"> Lamb Beef Pork 	Practical Chocolate Orange Shortbread	Evaluating cooking skills <ul style="list-style-type: none"> Reviewing own performance Sensory analysis
Week 9 & 10	Poultry <ul style="list-style-type: none"> Methods of rearing 	Practical Vegan mushroom rolls	Production and types of sugar <ul style="list-style-type: none"> Sugar Sugar alternatives 	Practical Beef (or alternative) Stir Fry	Advertising and the media <ul style="list-style-type: none"> Effects on food choices Target groups Positive and negative impact
Week 11 & 12		Practical		Practical	

Year 9 Term 3 – Menu Planning					
Week 1 & 2	The Environmental Health Officer (EHO) <ul style="list-style-type: none"> Enforcing health laws Inspecting businesses Outbreaks of food poisoning 	Practical Pork (or alternative) pasties	Food Poisoning <ul style="list-style-type: none"> e-coli Listeria Salmonella Staphylococcus aureus 	Practical Pastry Making Chicken (or alternative) Pie	
Week 3 & 4		Practical Vegan Mac and Cheese		Practical Skills and Techniques lesson: Choux Pastry	
Week 5 & 6		Practical		Practical	Evaluating cooking skills

		Chealse Buns		Skills and Techniques lesson: Making pasta.	<ul style="list-style-type: none"> • Reviewing dishes • Reviewing own performance
Week 7 & 8		Practical Simple Ragu		Practical Sausage Carbonara	
Week 9 & 10		Practical Duchess Potatoes		Practical Apple Cinamon Frech Toast	
Week 11 & 12		Practical		Practical	

Hospitality and Catering (Technical Award) Year 10 & 11	
Unit 1 40%	
The importance of nutrition	<ul style="list-style-type: none"> • Macro-nutrients • Micronutrients • Different life stages • Special dietary requirements • Cooking methods and the impact on nutrition
Food Safety in hospitality and catering	<ul style="list-style-type: none"> • Food-related causes of ill health • Food allergies • Symptoms and signs of food induced ill health • Preventative control measures of food-induced ill health • The environmental health officer (EHO)
Hospitality and catering provision	<ul style="list-style-type: none"> • Hospitality and Catering providers • Working in the hospitality and catering industry • Working conditions • Factors of success in hospitality and catering provision
How hospitality and catering provisions operate	<ul style="list-style-type: none"> • Operation of front and back of house • Customer requirements in hospitality and catering • Hospitality and catering to meet specific requirements
Health and safety in hospitality and catering	<ul style="list-style-type: none"> • Health and safety – laws • Food safety – hazard analysis critical control point

Menu Planning	<ul style="list-style-type: none"> • Factors affecting menu planning • How to plan production
Evaluating cooking skills	<ul style="list-style-type: none"> • Reviewing dishes • Reviewing own performance
Skills and Techniques of preparation, cooking & presentation	<ul style="list-style-type: none"> • Preparation Techniques • Knife Techniques • Cooking Techniques • Presentation Techniques • Food Safety in Practice

Year 10 Skills and Techniques of preparation, cooking & presentation (Practical) Overview/Recipes		
Half term 1	Half Term 2	Half Term 3
Chicken tagine with apricots https://www.foodfactoflife.org.uk/recipes/cook-club/chicken-tagine-with-apricots/	Lemon and Herb coley goujons https://www.foodfactoflife.org.uk/recipes/ks3-sow-2020/lemon-and-herb-coley-goujons/	Skills and Techniques lesson Pasta making x2 shapes
Chicken (or alternative) stir Fry https://www.foodfactoflife.org.uk/recipes/food-life-skills/chicken-tofu-stir-fry/	Skills and Techniques lesson: Deboning a chicken	Beef (or alternative) Lasagna https://www.foodfactoflife.org.uk/recipes/cook-club/beef-lasagne/
Lamb Kofta https://www.foodfactoflife.org.uk/recipes/11-14-12c/koftas/	Chicken Pie https://www.foodfactoflife.org.uk/recipes/cook-club/chicken-pie/	Potato and Ham Rostis https://www.foodfactoflife.org.uk/recipes/potatoes/mini-ham-and-onion-rostis/
Thia Green Curry https://www.foodfactoflife.org.uk/recipes/11-14-12c/thai-green-curry/	Poached Pears https://www.foodfactoflife.org.uk/recipes/food-life-skills/poached-pears/	Chimichurri Sauce https://natashaskitchen.com/chimichurri-sauce-recipe/
Naan Bread https://www.foodfactoflife.org.uk/recipes/food-life-skills/naan-bread/	Cottage Pie https://www.foodfactoflife.org.uk/recipes/cook-club/cottage-pie/	Gourmet Beef Burgers with Caramalised Onions https://www.foodfactoflife.org.uk/recipes/food-life-skills/homemade-burgers/ Sticky Bit: Caramelising
Pork (or alternative) Jambalaya https://www.foodfactoflife.org.uk/recipes/meat/meaty-eats/pork-jambalaya/	Thia Beef noodle salad https://www.foodfactoflife.org.uk/recipes/meat/new-meat-recipes/thai-beef-noodle-salad/	Chocolate Tart https://www.jamieoliver.com/recipes/chocolate-recipes/simple-chocolate-tart/
Half term 4	Half Term 5	Half Term 6
Pan Fried Liver with Bacon and Onions	Lemon Meringue Pie	Stuffed Chicken & Vegetable Puree

https://www.foodafactoflife.org.uk/recipes/meat/new-meat-recipes/pan-fried-liver-with-onion-and-bacon/	https://www.jamieoliver.com/features/how-to-make-lemon-meringue-pie/ Sticky Bit: Aeration (whisking)	https://whatsfordinner.com/kitchen-tips/how-to-make-a-vegetable-puree-video/ https://www.recipetineats.com/mushroom-stuffed-chicken-breast/
Pizza Twister Bread https://www.jamieoliver.com/recipes/pizza-recipes/pizza-twister-bread/ Sticky Bit: Proving	Skills and Techniques lesson: lamination https://anitalianinmykitchen.com/puff-pastry/	Green Salad with Toasted Seeds https://www.lecremedelacrumb.com/best-simple-tossed-green-salad/
Cannelloni https://www.jamieoliver.com/recipes/pasta-recipes/spinach-ricotta-cannelloni/	Chicken and Mushroom Pie https://www.bbcgoodfood.com/recipes/chicken-mushroom-puff-pie	Menu Planning Task: Pupil led practical
Skills and Techniques lesson: Deep Fat Frying https://www.jamieoliver.com/recipes/vegetables-recipes/the-perfect-chips/	Dauphinoise Potatoes https://www.bbcgoodfood.com/recipes/dauphinoise-potatoes	Menu Planning Task: Pupil led practical
Poached Eggs and Hollandaise Sauce https://www.jamieoliver.com/recipes/eggs-recipes/hollandaise-sauce/ Sticky Bit: Emulsifying	Skills and Techniques lesson: Preparing fish	Menu Planning Task: Pupil led practical
Sticky Toffee Pudding https://www.bbc.co.uk/food/recipes/sticky_toffee_pudding_05454	Fish Pie https://www.jamieoliver.com/recipes/fish-recipes/fantastic-fish-pie/	Menu Planning Task: Pupil led practical

Year 10 Half Term 1 – Lesson overview					
Week 1 & 2	The importance of nutrition Macro-nutrients <ul style="list-style-type: none"> • Carbohydrates • Protein 	Practical Chicken tagine with apricots	The importance of nutrition Macro-nutrients <ul style="list-style-type: none"> • Fats 	Practical Chicken (or alternative) stir Fry	The importance of nutrition Micronutrients <ul style="list-style-type: none"> • Fat soluble vitamin A & D
Week 3 & 4	The importance of nutrition <ul style="list-style-type: none"> • Micronutrients • Water Soluable vitamins B & C 	Practical Lamb Kofta	The importance of nutrition <ul style="list-style-type: none"> • Minerals • Dietary Fiber • Water 	Practical Thia Green Curry	The importance of nutrition Different life stages <ul style="list-style-type: none"> • Adults
Week 5 & 6	The importance of nutrition Different life stages <ul style="list-style-type: none"> • Children 	Practical Naan Bread	The importance of nutrition Special dietary requirements	Practical Pork (or alternative) Jambalaya	The importance of nutrition Special dietary requirements

			<ul style="list-style-type: none"> • Energy requirements & lifestyle • Special diets (eg weight loss) 		<ul style="list-style-type: none"> • Medical conditions: allergens, lactose intolerance, gluten intolerance
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Year 10 Half Term 2 – Lesson overview					
Week 7 & 8	The importance of nutrition Special dietary requirements <ul style="list-style-type: none"> • Diabetes (type 2) • Cardiovascular disorder • Iron deficiency 	Practical Lemon and Herb coley goujons	The importance of nutrition Special dietary requirements <ul style="list-style-type: none"> • Dietary requirements – religious beliefs 	Practical Skills and Techniques lesson: Deboning a chicken	The importance of nutrition Special dietary requirements <ul style="list-style-type: none"> • Pescatarians, vegetarians, vegans
Week 9 & 10	The importance of nutrition Cooking methods and the impact on nutrition	Practical Chicken Pie	Food Safety in hospitality and catering Food-related causes of ill health <ul style="list-style-type: none"> • Allergies • Bacteria – food poisoning causes 	Practical Poached Pears	Food Safety in hospitality and catering Food-related causes of ill health <ul style="list-style-type: none"> • Chemicals • Intolerances • Food labelling laws
Week 11 & 12	Food Safety in hospitality and catering Food-related causes of ill health <ul style="list-style-type: none"> • Food safety legislation • Food hygiene 	Practical Cottage Pie	Food Safety in hospitality and catering Food-related causes of ill health <ul style="list-style-type: none"> • Visible • Non-Visible 	Practical Thia Beef noodle salad	Food Safety in hospitality and catering Preventative control measures of food-induced ill health <ul style="list-style-type: none"> • Cross contamination • Correct temperature in delivery, storage, preparation & service • Physical contamination

Year 10 Half Term 3 – Lesson overview					
Week 13 & 14	Food Safety in hospitality and catering The Environmental Health Officer (EHO) <ul style="list-style-type: none"> Collecting evidence Enforcing health laws and following up complaints Following up outbreaks of food poisoning 	Practical Skills and Techniques lesson Pasta making x2 shapes	Food Safety in hospitality and catering The Environmental Health Officer (EHO) <ul style="list-style-type: none"> Inspecting businesses Giving evidence in prosecutions Maintaining evidence Submitting reports 		Health and safety in hospitality and catering Health and safety – laws <ul style="list-style-type: none"> COSHH Health & Safety at work act 1974
Week 15 & 16	Health and safety in hospitality and catering Health and safety – laws <ul style="list-style-type: none"> Manual Handling operations regulations 1992 Personal Protective Equipment at work regulations 1992 Reporting of injuries, diseases and dangerous occurrences regulations (RIDDOR) 2013 	Practical Potato and Ham Rostis	Health and safety in hospitality and catering Health and safety – laws <ul style="list-style-type: none"> Risk assessments Accident forms Employers responsibility to train staff 	Practical Chimichurri Sauce	Health and safety in hospitality and catering Food Safety <ul style="list-style-type: none"> HACCP Identify critical control points Taking action in an emergency
Week 17 & 18	Health and safety in hospitality and catering Food Safety <ul style="list-style-type: none"> Complete a HACCP document Complete records 	Practical Gourmet Beef Burgers with Caramalised Onions	Evaluating cooking skills <ul style="list-style-type: none"> Reviewing dishes Reviewing own performance 	Practical Chocolate Tart	Evaluating cooking skills <ul style="list-style-type: none"> Reviewing dishes Reviewing own performance

Year 10 Half Term 4 – Lesson overview					
Week 19 & 20	Hospitality and Catering Provision Hospitality and catering providers: Commercial Residential <ul style="list-style-type: none"> • B&B, Airbnb • Campsites and caravan parks • AA Rosette award 	Practical Pan Fried Liver with Bacon and Onions	Hospitality and Catering Provision Hospitality and catering providers <ul style="list-style-type: none"> • Cruise ships • Holiday parks, pods and cabins • Hotels, motels, hostels • Standards (star ratings) • Michelin stars • Good food guide 	Practical Pizza Twister Bread	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> • Airlines & Long distance trains
Week 21 & 22	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> • Café, tea rooms & coffee shops • Public houses & bars 	Practical Cannelloni	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> • Fast Food outlets 	Practical Skills and Techniques lesson: Deep Fat Frying	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> • Stadia, concert halls and tourist attractions • Vending machines
Week 23 & 24	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> • Restaurants & Bistros • Takeaways 	Practical Poached Eggs and Hollandaise Sauce	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> • Types of food service – table, counter, personal 	Practical Sticky Toffee Pudding	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> • Residential Service – rooms, refreshments

Year 10 Half Term 5 – Lesson overview

Week 25 & 26	Hospitality and Catering Provision Hospitality and catering providers: Commercial nonresidential <ul style="list-style-type: none"> Residential Service – conference and function facilities Leisure facilities 	Practical Lemon Meringue Pie	Hospitality and Catering Provision Hospitality and catering providers: Non-commercial residential <ul style="list-style-type: none"> Armed forces Boarding schools, universities Hospitals, hospices & care homes Prisons 	Practical Skills and Techniques lesson: lamination	Hospitality and Catering Provision Hospitality and catering providers: Non-commercial non-residential <ul style="list-style-type: none"> Workplace canteens Charity run food providers Meals on wheels
Week 27 & 28	Hospitality and Catering Provision Hospitality and catering providers: Non-commercial non-residential <ul style="list-style-type: none"> Schools, colleges and universities 	Practical Chicken and Mushroom Pie	Hospitality and Catering Provision Working in the hospitality and catering industry <ul style="list-style-type: none"> Roles: concierge, waiting staff, housekeeping, kitchen brigade 	Practical Dauphinoise Potatoes	Hospitality and Catering Provision Working in the hospitality and catering industry <ul style="list-style-type: none"> Personal Attributes Qualifications & experience
Week 29 & 30	Hospitality and Catering Provision Working in the hospitality and catering industry <ul style="list-style-type: none"> Types of employment contracts Remuneration and benefits in the industry Supply and demand eg seasonal work 	Practical Skills and Techniques lesson: Preparing fish	Hospitality and Catering Provision Contributing factors to success <ul style="list-style-type: none"> Basic costs incurred Gross & net profit calculations Impact of the economy on business 	Practical Fish Pie	Hospitality and Catering Provision Contributing factors to success <ul style="list-style-type: none"> Environmental needs and impact of the industry

Week 31 & 32	Hospitality and Catering Provision Contributing factors to success <ul style="list-style-type: none"> New technologies in industry 	Practical Stuffed Chicken & Vegetable Puree	Hospitality and Catering Provision Contributing factors to success <ul style="list-style-type: none"> Positive and negative impact of the media on the industry 	Practical Green Salad with Toasted Seeds	Menu Planning Factors affecting menu planning (pupils given a brief) <ul style="list-style-type: none"> Cost Portion Control Balanced diets Time of day Clients/ customers
Week 33 & 34	Menu Planning Factors affecting menu planning <ul style="list-style-type: none"> Identify recipe for starter Equipment list Commodity list Mise en place 	Menu Planning Factors affecting menu planning <ul style="list-style-type: none"> Planning for health, safety and hygiene Quality points Sequencing & Dovetailing a time plan 	Menu Planning Factors affecting menu planning <ul style="list-style-type: none"> Sequencing & Dovetailing a time plan 	Menu Planning Factors affecting menu planning <ul style="list-style-type: none"> Sequencing & Dovetailing a time plan Hot holding 	Menu Planning Factors affecting menu planning <ul style="list-style-type: none"> Sequencing & Dovetailing a time plan
Week 35 & 36	Menu Planning Factors affecting menu planning <ul style="list-style-type: none"> Sequencing & Dovetailing a time plan 	Practical Menu Planning Task: Starter, Main & Desert 3hrs			Evaluating cooking skills <ul style="list-style-type: none"> Reviewing dishes Reviewing own performance

Year 11 Half Term 1 – Lesson overview					
Week 1 & 2	How hospitality and catering provisions operate Operation at front and back of house <ul style="list-style-type: none"> Workflow Management of equipment 	Practical	How hospitality and catering provisions operate Operation at front and back of house <ul style="list-style-type: none"> Stock controlling systems Ordering 	Practical	How hospitality and catering provisions operate Operation at front and back of house <ul style="list-style-type: none"> Food safety documentation

			<ul style="list-style-type: none"> • Delivery notes & invoices 		<ul style="list-style-type: none"> • Health & safety documentation
Week 3 & 4	How hospitality and catering provisions operate Customer requirements <ul style="list-style-type: none"> • Customer requirements and needs 	Practical	How hospitality and catering provisions operate Customer requirements <ul style="list-style-type: none"> • Customer expectations • Customer demographics 	Practical	NEA
Week 5 & 6	NEA	Practical Naan Bread	NEA	Practical	NEA

Year 11 Half Term 2 – Lesson overview					
Week 7 & 8	NEA	Practical		Practical	
Week 9 & 10		Practical		Practical	
Week 11 & 12		Practical		Practical	