



	Half-Term 1	Half-Term 2	Half-Term 3	Half-Term 4	Half-Term 5	Half-Term 6
Year 7	N/A					
Year 8	<p>1 Term Rotation</p> <p>Practical – working with a range of commodities and developing basic skills in preparation such as weighing and measuring and chopping and peeling. Become confident in using an oven and hob safely to cook a range of products.</p> <p>Theory – To learn the 4 Cs of food safety, the functions of Macro Nutrients & Micronutrients, the sources of foods and seasonality, ethical considerations when sourcing foods</p>					
Year 9	<p>1 Term Rotation</p> <p>Practical – working with a range of commodities and re-visiting basic skills in preparation and cooking to become more independent and proficient. Practical learning will complement the theoretical learning by making dishes suitable for special diets.</p> <p>Theory – Pupils will learn about common food related allergies and intolerances, the impact of an excess and deficiency of nutrients in the diet, food certification schemes and the links between food production, weather, climate and the impact.</p>					
Year 10	<p>Unit 1 - LO1 Understand the environment in which hospitality and catering providers operate</p> <p>Unit 1 - LO2 Understand how hospitality and catering provision operates</p>	<p>Unit 1 - LO2 Understand how hospitality and catering provision operates</p> <p>Unit 1 - LO3 Understand how hospitality and catering provision meets health and safety requirements</p>		<p>Unit 1 - LO4 Know how food can cause ill health</p>	<p>Unit 1 Formal Examination</p> <p>Unit 2 - LO1 understand the importance of nutrition when planning menus</p>	
	<p>Practical Learning – Unit 2 LO3 – Be able to cook dishes. Develop techniques and skills in the preparation and cooking of dishes. Checking the quality of commodities and developing independence in health and hygiene and presenting dishes.</p>					
	<p>Unit 2 - LO1 understand the importance of</p>	<p>Unit 2 - LO1 understand the importance of nutrition when planning</p>	<p>Unit 2 - Unit 2 - LO1 understand the importance of nutrition</p>	<p>Unit 2 Controlled assessment</p>	<p>Unit 1 Revision</p>	<p>Unit 1 Formal Examination</p>



Year 11	nutrition when planning menus	menus LO1 understand the importance of nutrition when planning menus	when planning menus	Unit 1 Revision		
	Practical Learning – Unit 2 LO3 – Be able to cook dishes. Develop techniques and skills in the preparation and cooking of dishes. Checking the quality of commodities and developing independence in health and hygiene and presenting dishes. - Re-visiting and refining skill for Year 10				N/A	
	Unit 1 Revision and retention					