

	Autumn 1	Autumn 2	Spring 3	Spring 4	Summer 5	Summer 6
YEAR 10 -	<p>TOPIC: Health & Safety in the Kitchen Knowledge: An introduction to the Hospitality & Catering industry, students will learn about health and safety in the kitchen and how to identify hazards and control points. They will learn important food legislation and concepts around food related ill health.</p> <p>Skills: Knife skills and precision, food safety practices, good hygiene</p>	<p>TOPIC: Nutrition Knowledge: Students will start to learn about the intricate world of micro and macro-nutrients and their function in the body. They will investigate how cooking methods can impact nutrients</p> <p>Skills: Trying different cooking methods, presentation techniques</p>	<p>TOPIC: Food induced ill health Knowledge: Investigating the symptoms and signs of food-induced ill health, students will start to understand their responsibilities within the industry. They will look into preventative control measures to ensure their food is safe to eat.</p> <p>Skills: Multi-tasking and risk assessing</p>	<p>TOPIC: Menu Planning Knowledge: Practicing their Executive Chef skills, students will be looking into the factors affecting menu planning. They will learn the importance of planning production, plate presentation skills and food safety practices when cooking. They will understand how H&C provision meets specific customer requirements</p> <p>Skills: Organising, dovetail planning, multitasking, budgeting</p>	<p>TOPIC: Health & Safety Knowledge: Understanding health and safety within Hospitality & Catering provisions is important for both employers and employees. Implementing and using Food safety practices are key to staying safe.</p> <p>Skills: Legislation application, risk assessing and communicating to staff.</p>	<p>TOPIC: Reviewing performance Knowledge: Learning to review your work is so important for future chefs. Reviewing their choice of ingredients, nutrients, and a whole range of organoleptic qualities is essential. Meeting the needs of customers and reviewing how dishes do this helps chefs become successful.</p> <p>Skills: Review, assess, critique, evaluate.</p>
YEAR 11 - 2024-25	<p>TOPIC: Health & Safety refresh Knowledge: Reminding ourselves how to work safely and hygienically in a kitchen environment, using specialist equipment and understanding how to clean and maintain them. Improving our knowledge of food safety and food related causes of ill health.</p> <p>Skills: Due diligence, law application, safe cooking skills</p>	<p>TOPIC: Environmental Health Officer Knowledge: Learning how the role of the EHO is vital within maintaining standards and safety legislation with the H&C industry. What are the consequences of a poor inspection? Ensuring that the customer is always right and practicing meeting their requirements in Hospitality & Catering</p> <p>Skills: Inspection, analysis,</p>	<p>TOPIC: Operation of H&C providers Knowledge: UNIT 2 Internal Controlled Written Assessment</p> <p>Becoming familiar with the operation of front and back house and different Hospitality & catering providers.</p> <p>Skills: Logistics, analysis, time management</p>	<p>TOPIC: Working conditions & success of H&C industry Knowledge: UNIT 2 Internal Controlled Written Assessment & Practical exam</p> <p>Learning what it's like to work in the industry and working conditions. Looking at the contributing factors to the success of the industry</p> <p>Skills: Recall, evaluate, analysis</p>	<p>TOPIC: Unit 1 Revision Knowledge: Revision for all Unit 1 External exam content. Further practice exam answering</p> <p>Skills: Exam recall, exam question analysis.</p>	<p>TOPIC: Unit 1 Revision UNIT 1 External Exam</p>
YEAR 11 - 2023-24	<p>TOPIC: Nutrient & dietary need refresh Knowledge: A refresh into the function of nutrients and how different groups of people need varying amounts of specific nutrients. Further investigation into special dietary needs of different people. Further being aware of how different cooking methods impact on nutritional value</p> <p>Skills: Analysis, identifying, reasoning, evaluation</p>	<p>TOPIC: Menu planning and performance review Knowledge: Further refresh analysis into the different factors that affect menu planning and learning how to plan production of dishes, especially the importance of dovetailing recipes. Practicing reviewing dishes that are made and reviewing own performance in the kitchen.</p> <p>Skills: Analysis, planning, review,</p>	<p>TOPIC: Practical review & refinement Knowledge: UNIT 2 Internal Controlled Written Assessment</p> <p>Refining practical skills for dishes to be made in the practical exam.</p> <p>Skills: Time management, review, refining ideas.</p>	<p>TOPIC: Knowledge: UNIT 2 Internal Controlled Written Assessment & Practical exam</p> <p>Revision for all Unit 1 External exam content. Further practice exam answering</p> <p>Skills: Planning, application, recall, evaluate. Exam recall, exam question analysis</p>	<p>TOPIC: Unit 1 Revision Knowledge: Revision for all Unit 1 External exam content. Further practice exam answering</p> <p>Skills: Exam recall, exam question analysis.</p>	<p>TOPIC: Unit 1 Revision UNIT 1 External Exam</p>