

Curriculum Plan

Year 10

Term	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Topic	<p>Unit 1: The Hospitality and Catering Industry.</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 1: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 1: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 1: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 1: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 1: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry (<b>Written Mock Assessment</b>).</p> <p>Unit 2: Safely plan, prepare, and cook dishes (<b>Mock Assessment</b>)</p> <p>BTEC Level 1 Assessment</p>
Content	<p>Unit 1: AO1: <b>1.1 Hospitality and Catering Industry:</b></p> <p>1.1.1 Hospitality and Catering Providers.</p> <p>1.1.2 Working in the hospitality and catering industry.</p> <p>1.1.3 Working conditions in the hospitality industry.</p> <p>Unit 2: AO1</p> <p><b>2.1 The importance of Nutrition.</b></p> <p>2.1.1 Understanding the importance of nutrition.</p> <p>2.1.2 How cooking methods can impact on nutritional value.</p> <p><b>BTEC Level 1: 1</b></p>	<p>Unit 1:AO1: <b>1.1 Hospitality and catering industry:</b></p> <p>1.1.4 Contributing factors to the success of hospitality and catering provision.</p> <p>Unit 2: AO1</p> <p><b>2.1 The importance of Nutrition.</b></p> <p>2.1.1 Understanding the importance of nutrition.</p> <p>2.1.2 How cooking methods can impact on nutritional value.</p>	<p>Unit 1: AO1:</p> <p><b>1.2 How Hospitality and catering provisions operate:</b></p> <p>1.2.1 The operation of the front and back of house.</p> <p>1.2.2 Customer requirements in hospitality and catering.</p> <p>1.2.3 Hospitality and catering provision to meet specific requirements.</p> <p>Unit 2: AO1,</p> <p><b>2.2 menu Planning.</b></p> <p>2.2.1 factors affecting menu planning.</p> <p>2.2.2 How to plan production.</p>	<p>Unit 1: AO1: <b>1.3 Health and Safety in hospitality and catering.</b></p> <p>1.3.1 Health and safety in hospitality and catering provision.</p> <p>1.3.2 Food safety.</p> <p>Unit 2: AO1</p> <p><b>2.3 The skills and techniques of preparation, cooking and presentation of dishes.</b></p> <p>2.2.1 How to prepare and make dishes.</p> <p>2.2.1 Presentation techniques.</p> <p>2.2.3 Food safety practices.</p> <p><b>BTEC Level 1: 1</b></p>	<p>Unit 1: AO1: <b>1.4 Food safety in hospitality and catering.</b> 1.4.1 Food related causes of ill health</p> <p>1.4.2 Symptoms and signs of food-induced ill health.</p> <p>1.4.3 Preventive control measures of food-induced ill health.</p> <p>1.4.4 The Environmental Health Officer.</p> <p>Unit 2:</p> <p><b>2.4 Evaluating cooking skills.</b></p> <p>2.4.1 Reviewing of dishes.</p> <p>2.4.2 Reviewing own performance.</p> <p><b>BTEC Level 1: 1</b></p> <p><b>Be able to use cooking skills to make home-cooked food that does not use pre-prepared, ready-cooked food.</b></p>	<p>Unit 1: Written Mock Exam paper covering AO1, AO2, AO3, AO4.</p> <p>Unit 2: NEA Mock</p> <p>BTEC: Level 1 Assessment</p>

	<p><b>Be able to use cooking skills to make home-cooked food that does not use pre-prepared, ready-cooked food.</b></p> <p>1.1 Select and prepare ingredients for a recipe.</p> <p>1.2 Use cooking skills when following a recipe.</p>	<p><b>BTEC Level 1: 1 Be able to use cooking skills to make home-cooked food that does not use pre-prepared, ready-cooked food.</b></p> <p>1.1 Select and prepare ingredients for a recipe.</p> <p>1.2 Use cooking skills when following a recipe.</p> <p>1.3 Demonstrate food safety and hygiene throughout the preparation and cooking process.</p>	<p><b>2.3 The skills and techniques of preparation, cooking and presentation of dishes.</b></p> <p>2.3.1 How to prepare and make dishes.</p> <p>2.3.1 Presentation techniques.</p> <p><b>BTEC Level 1: 1 Be able to use cooking skills to make home-cooked food that does not use pre-prepared, ready-cooked food.</b></p> <p>1.1 Select and prepare ingredients for a recipe.</p> <p>1.2 Use cooking skills when following a recipe.</p> <p>1.3 Demonstrate food safety and hygiene throughout the preparation and cooking process.</p>	<p><b>Be able to use cooking skills to make home-cooked food that does not use pre-prepared, ready-cooked food.</b></p> <p>1.3 Select and prepare ingredients for a recipe.</p> <p>1.4 Use cooking skills when following a recipe.</p> <p>1.3 Demonstrate food safety and hygiene throughout the preparation and cooking process.</p>	<p>1.5 Select and prepare ingredients for a recipe.</p> <p>1.6 Use cooking skills when following a recipe.</p> <p>1.3 Demonstrate food safety and hygiene throughout the preparation and cooking process.</p> <p>2. Understand the value of passing on information about home cooking.</p> <p>2.1 Reflect on own learning about the values of gaining cooking skills.</p> <p>2.2 Identify ways to pass on information about home cooking.</p>	
Practical	Refer to Recipe Book.	Refer to Recipe Book.	Refer to Recipe Book.	Refer to Recipe Book.	Refer to Recipe Book.	Practical assessment.
AFL	End of Topic Assessment. Practical Assessment.	End of Topic Assessment. Practical Assessment.	End of Topic Assessment. Practical Assessment.	End of Topic Assessment. Practical Assessment.	End of Topic Assessment. Practical Assessment.	As Above

Year 11:

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Topic	<p>Unit 1: The Hospitality and Catering Industry.</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 2: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry.</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 2: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry.</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 2: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry.</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 2: Home Cooking Skills.</p>	<p>Unit 1: The Hospitality and Catering Industry.</p> <p>Unit 2: Safely plan, prepare, and cook dishes.</p> <p>BTEC Level 2: Home Cooking Skills.</p>	
Content	<p>Unit 2: <b>2.1 The importance of Nutrition.</b> 2.1.1 Understanding the importance of nutrition. 2.1.2 How cooking methods can impact on nutritional value. <b>2.1 The importance of Nutrition.</b> 2.1.1 Understanding the importance of nutrition. 2.1.2 How cooking methods can impact on nutritional value.</p> <p>Unit 1: Revision.</p> <p><b>BTEC Level 2: 1. Be able to plan a nutritious home-cooked meal using basic ingredients.</b></p>	<p>Unit 2: <b>2.2 menu Planning.</b> 2.2.1 factors affecting menu planning. 2.2.2 How to plan production. <b>2.3 The skills and techniques of preparation, cooking and presentation of dishes.</b> 2.2.1 How to prepare and make dishes. 2.2.1 Presentation techniques.</p> <p>Unit 1: Revision.</p> <p><b>BTEC Level 2: 1. Be able to plan a nutritious home-</b></p>	<p>Unit 2: <b>2.4 Evaluating cooking skills.</b> 2.4.1 Reviewing of dishes. 2.4.2 Reviewing own performance.</p> <p>Unit 1: Revision.</p> <p><b>BTEC Level 2:2. Be able to prepare, cook and present a nutritious, home-cooked meal using basic ingredients.</b></p>	<p>Unit 1: Revision.</p> <p>Unit 2: NEA</p> <p><b>BTEC Level 2: 3. Understand how to cook economically at home.</b></p>	<p>Unit 1: Revision.</p> <p>Written Exam paper covering AO1, AO2, AO3, AO4.</p> <p>Unit 2: NEA</p> <p><b>BTEC Level 2: Assessment and evaluation.</b></p>	

	<p>1.1 Plan a nutritious two course meal.</p> <p><b>2. Be able to prepare, cook and present a nutritious, home-cooked meal using basic ingredients.</b></p> <p>2.1 Select and prepare ingredients for recipes for a nutritious two course meal.</p> <p>2.2 Use cooking skills when following recipes.</p>	<p><b>cooked meal using basic ingredients.</b></p> <p>1.2 Plan a nutritious two course meal.</p> <p><b>2. Be able to prepare, cook and present a nutritious, home-cooked meal using basic ingredients.</b></p> <p>2.1 Select and prepare ingredients for recipes for a nutritious two course meal.</p> <p>2.2 Use cooking skills when following recipes.</p> <p>2.3 Demonstrate food safety and hygiene throughout the preparation and cooking process.</p> <p>2.4 Apply presentation skills when serving meals.</p>	<p>2.1 Select and prepare ingredients for recipes for a nutritious two course meal.</p> <p>2.2 Use cooking skills when following recipes.</p> <p>2.3 Demonstrate food safety and hygiene throughout the preparation and cooking process.</p> <p>2.4 Apply presentation skills when serving meals.</p> <p><b>3. Understand how to cook economically at home.</b></p> <p>3.1 Explain ways to economise when cooking at home.</p>	<p>3.1 Explain ways to economise when cooking at home.</p> <p><b>4. Be able to pass on information about cooking meals at home from scratch.</b></p> <p>4.1 Identify ways information about cooking meals at home from scratch has been passed onto others.</p>		
Practical	Refer to Recipe Book.	Refer to Recipe Book.	Refer to Recipe Book.	Refer to Recipe Book.	Practical Assessment.	
AFL	End of Topic Assessment. Practical Assessment.	End of Topic Assessment. Practical Assessment.	End of Topic Assessment. Practical Assessment.	End of Topic Assessment. Practical Assessment.	Official Written Exam  BTEC Assessment.	