## Curriculum Plan

Year 10

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

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

Year 11:

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

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