

Year 10 – Autumn term

	1	2	3	4	5	6
Content	Routines of the food room	Kitchen uniform	Knife skills and Knife Types	Food related causes of ill health	Chemicals, metals and Plants	Allergies
Assessment						
Home Learning	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

	7	8	9	10	11	12	13
Content	Intolerances	Assessment and revision	HACCP	Food Legislation	Food Labelling	Personal Safety Laws	Structure of the hospitality Industry
Assessment		Written assessment on all previously covered topics					
Home Learning	Revision for assessment		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

Year 10 – Spring term

	14	15	16	17	18	19
Content	Employment and contracts	Kitchen Hierarchy	Expeditor and Porter	Commercial/Non-Commercial businesses	Assessment and revision	Front of House
Assessment					Written assessment on all previously covered topics	
Home Learning	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

	20	21	22	23	24	25	26
Content	Dealing with Complaints	Trends in Technology	Workflow	Customer Service	Assessment and revision	Rights and conditions	Types of businesses
Assessment					Written assessment on all previously covered topics		
Home Learning	Revision for assessment		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

Year 11 Autumn term

	1	2	3	4	5	6
Week						
Content	Exploring the brief	Dish/Brief Research	Dish/Brief Research	AC 2.1 Micro/Macro Nutrients and Cooking methods		
Assessment				Controlled Assessment marked according to exam board specifications		
Home Learning	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics

	7	8	9	10	11	12	13
Content	AC 2.2 Dish Choices and appealing to customers			AC2 .3 Planning for practical assessment		AC 2.4 Practical Exam	
Assessment	Controlled Assessment marked according to exam board specifications			Controlled Assessment marked according to exam board specifications		Controlled Assessment marked according to exam board specifications	
Home Learning	Revision for assessment		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

Year 11 Spring term

Week	14	15	16	17	18	19
Content	AC 3.1 Review of dishes and practical outcome			AC3.2 Review of own performance		
Assessment				Controlled Assessment marked according to exam board specifications		
Home Learning	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics

	20	21	22	23	24	25	26
Content	<i>Exam Preparation</i> Providers Working in the industry Conditions in the industry			<i>Exam Preparation</i> Success of providers Front and back of house Customers		<i>Exam Preparation</i> Health and Safety Food Safety EHO	
Assessment	Mock exams and practice papers Silent Retrievals			Mock exams and practice papers Silent Retrievals		Mock exams and practice papers Silent Retrievals	
Home Learning	Revision for assessment	Carousel on weekly topic covered		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered