

Curriculum Map

Subject: Food							
Key Stage 3:		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 9	Unit(s):	Food safety and food preparation and handling	<i>Applying Health and safety and food preparation and handling</i>	<i>Practical food skills</i>	<i>Practical food skills</i>	<i>Practical food skills</i>	<i>Practical food skills</i>
	Key skills and knowledge:	Health and safety	Hygiene	Dietary analysis	Food preparation skills	Planning skills	Evaluating skills
	Assessment	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test
	Cross curriculum links	Health and safety advisor/ environmental health visit	Link with Science health and safety	Link with Biology health topic	Nutritionist visit	Pupils could speak to the school catering staff	Link with RS with foods certain religions can't eat

Curriculum Map

Subject: Hospitality and catering		Exam board: WJEC	Qan code: 601/7703/2	Entry code: 5569	Unit codes: 5569UB, 5569U2		
Key Stage 4:		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	Unit(s):	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. Unit 2 LO3: Be able to cook dishes.	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. Unit 2 LO3: Be able to cook dishes.	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. Unit 2 LO3: Be able to cook dishes.	Unit 1 LO2: Understand how Hospitality and catering providers operate. Unit 2 LO3: Be able to cook dishes.	Unit 1 LO2: Understand how Hospitality and catering providers operate. Unit 2 LO1: Understand the importance of nutrition when planning meals. LO2: Understand menu planning	Unit 1 LO3: Understand how Hospitality and catering provision meets health and safety requirements. Unit 2 LO1: Understand the importance of nutrition when planning meals. LO2: Understand menu planning
	Practical skills	Segmenting, Bain-marie, Slicing, Peeling, Batons, measuring Rubbing in, rolling out, peeling, coring, slicing, weighing, egg separating Julienne, stir frying, grating, dicing, boiling, marinade, trimming Brunoise, dicing, chiffonade, grating, boiling, toasting, measuring Rubbing in, stoning, weighing, zesting, baking, juicing Poaching, piping, baking, mashing	Blending, pureeing, frying Poaching, whisking, measuring, sieving, peeling Zesting, unmoulding, chilling, setting, measuring, juicing Marinading, measuring, steaming, roasting, basting, kneading, Julienne, caramelising, slicing Dicing, Grilling, Deseeding, skinning, trimming, sauteing, use of meat thermometer, reducing Mixing, whisking, folding, baking	Blind baking, measuring, rolling, weighing, blending, Focus on presentation skills	Shaping, blending, baking, grating Focus on presentation skills	Focus on working under pressure, recipe planning and presentation	Focus on working under pressure, recipe planning and presentation

			Crimping, rubbing in, rolling, weighing, measuring				
	Assessment	Unit 1 Class work assessment Unit 2 Practical assessment 3 hrs Practical focus 2 hrs theory focus	Unit 1 Class work assessment Unit 2 Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus
	Cross curriculum links	Visit to working kitchen	Link with Biology and health topic	Link with Wensleydale heifer on menu planning and how they operate	Visit from an events planner	Visit from a health and safety advisor	Visit to school kitchen or other kitchen to monitor health and safety
Year 11	Unit(s):	Unit 1 LO3: Understand how Hospitality and catering provision meets health and safety requirements. LO4: Know how food can cause ill health. Unit 2 LO3: Be able to cook dishes.	Unit 1: LO4: Know how food can cause ill health. Controlled assessment (12 hrs)	Controlled assessment (12 hrs)	Unit 1 LO4: Know how food can cause ill health. Revision and Revisit LO1, LO2, LO3, LO4 and continued work on exam preparation. Controlled assessment contingency time.	Exams	Exams
	Key skills and knowledge:	Recipe planning Health and safety in kitchen Nutritional analysis Evaluation	Recipe planning Health and safety in kitchen Nutritional analysis Evaluation				
	Assessment	Unit 1 Class work assessment Unit 2 Practical assessment	Unit 1 Class work assessment Unit 2 Practical assessment	Externally assessed			
	Cross curriculum links	Environmental health visit	Link with Biology infection topic				

End of course assessment:

Unit 1 is externally assessed through the medium of a written paper (50% of grade)

Unit 2 is assessed from a portfolio of evidence based around a scenario set by the school. Evidence of menu/recipe/product research and cooking skills will be assessed.(50% of grade)