

FT	Autumn Term	Spring term	Summer term	Assessment of learning	Enrichment opportunities / wider reading
Year 7	Safety introduction- knife skills, practical skills – fruit kebab, Using kettle safety skill, practical use Cous Cous salad, Use of the hob (Skills) Knowledge- Hygiene, Enzymatic Browning, Mise en Place , Cleaning Procedures, Food Safety and Contamination, Hazards/ HACCAP.	Knowledge -Chefs Uniform Knife Safety First Aid Burns & Scalds. Practical skills- rubbing for crumble mixture, use of the oven, making a pizza dough,	Knowledge -Nutrition Eatwell Guide/NHS Guidelines Vitamins and Minerals Macro/Mirco Nutrients. Skills- using a food processor for vegan burgers, handling raw meat for Mexican fajitas. Shaping and baking cookies	Pupils follow the series of skills based lessons and develop their skills and knowledge while carrying out practical lessons. in order to research, analyze, design and develop their choices. These elements will be marked and feedback given on what went well and also how to improve each area. All practical skills covered during the make process will be reviewed and summarized in a new practical skills log , pupils will use this to show am understanding of what skills they have undertaken during each of their practical. Knowledge will be assessed through knowledge retrieval tasks and quizzes.	Sugar craft
Year 8	Revisit knife skills and make a pizza sub, using a non- bake recipe -flapjacks. Making stir fry and introduce how to make a sauce. Knowledge of allergies and intolerances.	Learn about special diets including vegan diets, healthy diets including energy drinks. make spaghetti carbonara for make a two-part dish and revisit frying and making a sauce. Also introduce boiling. Making fairy cakes to practice weighing and measure, portioning and presentation	Knowledge of the healthy lifestyles including limiting caffeine and making an flatbread. Design focus on design a snack and making the snack as a practical assessment.		Sugar craft

Year 9	Forming a dough to make a high protein flatbread and revisit special diets moving on to high and low biological protein foods. Focus on cooking techniques affecting nutrition value including boiling and steaming. Making cottage pie using and revisiting boiling, frying. Making and thickening a sauce using cornflour. Shaping and presentation focus making a yule log	Work of the environmental health officer. Recap cross contamination. Making spaghetti bolognese and pancakes. Recap frying and making Sauce. Looking at food budgets and how making from scratch can be healthier and cheaper	Food provenance and seasonal ingredients being used in cooking and how this can help the environment including reducing food miles. Making chilli with rice. Using spices and seasoning to add flavour. Making pizza with fresh tomatoes for a seasonal dish.		
Year 10	Unit 1 Learning outcome 1 Understand the environment in which hospitality and catering providers operate. Learning outcome 2- understand how the industry operates Learning outcome 3 How to meet health and safety standards	Unit 1 Learning outcome 3 continued. Learning outcome 4- How food can cause ill health Learning outcome.	Unit 2 Learning outcome 1- importance of nutrition when planning menus	Knowledge retrieval tasks at the start of each lesson. Formative use of questioning 'cold call' Homework – summative marking. Sample exam questions and use of mark schemes for peer and self-assessment. End of learning outcome test- pupils have regular feedback and targets for improving their knowledge for the Unit 1 exam in summer term.	

Year 11	Unit 2 Controlled assessment Apply knowledge and skills to carry out. Understand the meaning of Nutrients. Nutritional needs cooking methods and menu planning Understand environmental issues, portion control and presentation techniques, Carry out techniques with high level skills in preparation for controlled assessment	Unit 1 revision and recap for march mock and summer exam.			
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