

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Pre Year 7						
Some students will have the opportunity to do some cooking at their Primary school or at home if their parents / Grandparents are happy to cook with them.						
Year 7: 8 x week rotation throughout the year.						
Topic/Focus	'Licence to Cook'			8 or 10 x week rotation		
Sequencing	<p>Health and Safety lesson ensuring all students are aware of the dangers of the food room. They will do an exercise and fill in their booklet. Students are taught how to prepare their own station, cleaning it with sanitizer and warm soapy water, they are also told the name of the cloths and what they are used for. Learn about all different types of equipment used in the food room.</p> <p>Some students will have cooked before at Primary school whereas other students will have no previous cooking experience.</p> <p>The dishes they cook enable them to learn a variety of skills: creaming, rubbing in, presentation, safe use of an oven, grill and hob. Students work in a buddy system but all bring in their own ingredients unless they are PP and FSM then ingredients are provided for. Photograph all dishes.</p> <p>Evaluate their dishes and the teacher also gives teacher feedback. The student reads feedback and gives teacher feedback in writing.</p>			<p>The students will cook over the next few weeks a selection of basic dishes from the old 'Licence to Cook range'. Fruit muffins, toadstool salad, croque monsieur, Thai green curry with noodles, cheesy scones. Most importantly the students will learn the safe ways to use a knife: claw and bridge cut.</p> <p>Students work in a buddy system but all bring in their own ingredients unless they are PP and FSM then ingredients are provided for. Photograph all dishes. Evaluate their dishes and the teacher also gives teacher feedback. The student reads feedback and gives teacher feedback in writing.</p>		
Extended Learning	Homework booklet					
Formal Assessment	Class booklet with targets, peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.					

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 8: 8 X Rotation throughout the year.						
Topic/Focus	Veg box / Farmers Market					
Sequencing	<p>Recap on Health and Safety, featuring the potential dangers of the room. Students are building on prior knowledge and dishes they cooked in Year 7 . At this stage we discuss with the students about the Eatwell Guide, using more nutritious ingredients in their dishes to improve nutrient content for example wholemeal flour added to white flour for pastry.</p> <p>Students are reintroduced to 'Fair Trade', seasonal foods and reducing the carbon footprint, (links to Geography). Evaluate their dishes and the teacher also gives teacher feedback. The student reads feedback and gives their opinion in writing.</p>			<p>The students will be cooking a selection of higher dishes: tomato and cheese tart: making their own shortcrust pastry, blind baking.</p> <p>Differentiation: students will use a flan ring rather than a foil tray. Roulade ensure the sponge doesn't crack with fruit filling, use piping bag for higher level skill, cauliflower cheese, sausage or meat free sausage rolls rough puff pastry with a variety of added ingredients, bread rolls, creating different shapes. Plait higher level skill.</p>		
Extended Learning	Homework booklet					
Formal Assessment	Class booklet with targets, peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.					
Year 9: 8 X Rotation throughout the year.						
Topic/Focus	Cultural Foods					
Sequencing	<p>Recap on Health and Safety, featuring the potential dangers of the room. Students are building on prior knowledge and dishes they cooked in Year 8. Students are going to make a range of dishes.</p> <p>These dishes help students gain in confidence and independence and allows them to practice dishes they might choose to make for their practical exam.</p>			<p>Dishes: Rough puff pastry which once learnt can lead to beef wellington, salmon en croute, traditional British dishes. Curry with naan bread (shaping) (Indian), sweet and sour chicken (Chinese), focaccia bread, homemade pasta with Bolognese sauce (combining), pasta. Lasagne or vegetarian lasagne (Italian). Meat balls or burgers (American).</p> <p>High level skills: using a pasta maker, food processor. Students also originate for countries like Portugal, Lithuania, it would be good to cook dishes from these countries.</p>		
Extended Learning	Homework booklet					
Formal Assessment	Class booklet with targets, peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.					

Year 10 WJEC Technical Award Level 1/2 Catering and Hospitality, exam in May / June.						
Qualification	Technical Award Level 1/2					
Topic	Exam	Exam	Exam	Exam	Exam	Exam
Sequencing	<p>All areas of theory covered, preparing students for their exam in May / June. A selection of dishes will be cooked during the year, for example: pavlova, stuffed chicken breast steamed (chicken deboned high level skill), panna cotta with biscotti biscuit.</p> <p>Rough puff pastry like salmon en croute, beef wellington, rough puff pastry, lemon meringue pie. High level skill piping meringue on top, Mississippi mud pie and Bakewell tart. These are harder level dishes which will enable if cooked correctly for students to achieve high marks in their exam.</p>	<p>All areas of theory covered, preparing students for their exam in May / June.</p> <p>HACCP Riddor EHO</p> <p>The structure of the Hospitality and Catering Industry Commercial Sector Job Roles Kitchen Brigade Front of house Housekeeping Holiday entitlement Employment rights and Contracts</p>	<p>All areas of theory covered, preparing students for their exam in May / June</p> <p>Roles within the Hospitality Industry Hotel Costs Profits Economy Technology Environmental factors Competition Trends COSHH PPE</p>	<p>All areas of theory covered, preparing students for their exam in May / June</p> <p>Millennials Social Media Input and Output of a kitchen Microbes Front of houseback of House Customers Suppliers HASAWA</p>	<p>All areas of theory covered, preparing students for their exam in May / June</p> <p>Accident book Food Poisoning Specialised equipment Food labelling regulations Food hygiene regulations</p>	<p>All areas of theory covered, preparing students for their exam in May / June</p> <p>Different types of Hotels Different accommodation Causes of food related ill health Local residents</p>

Extended Learning	Homework set weekly relating to theory for exam. PP posted and revision booklets.	Homework set weekly relating to theory for exam. PP posted and revision booklets to fill in.	Homework set weekly relating to theory for exam. PP posted and revision booklets to fill in.	Homework set weekly relating to theory for exam. PP posted and revision booklets to fill in.	Homework set weekly relating to theory for exam. PP posted and revision booklets to fill in.	Homework set weekly relating to theory for exam. PP posted and revision booklets to fill in.
Formal Assessment	Peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.	Peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.	Peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.	Peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.	Peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.	Peer assessment and teacher feedback. Dishes photographed and images posted on Twitter.
Year 11 WJEC Technical Award Level 1/2 Catering and Hospitality, exam May / June.						
Qualification	Technical Award Level 1/2					
Topic	Exam scenario for cooking exam.	Theory work towards cooking exam, 3 x hours allocated from exam board	Theory work towards cooking exam, 3 x hours allocated from exam board.	Cooking exam 6 x hours	Revision for second attempt of exam.	Revision for second attempt of exam.
Extended Learning	Weekly homework set.	Weekly homework set.	Weekly homework set.	Weekly homework set.	Weekly homework set relating to theory for exam.	Weekly homework set relating to theory for exam.
Formal Assessment	Work must be completed using IT. Work checked and marked constantly by the teacher. Feedback / suggestions given by the teacher to rework improve work.	Work must be completed using IT. Work checked and marked constantly by the teacher. Feedback / suggestions given by the teacher to rework improve work.	Work must be completed using IT. Work checked and marked constantly by the teacher. Feedback / suggestions given by the teacher to rework improve work.	Practice at home cooking the dishes the student has chosen to cook for their exam.	Revision for second attempt of exam.	Revision for second attempt of exam.
Post-16 - Further Education/training in: Level 3 in Catering and Hospitality at college. City College Norwich offers a variety of courses in Catering and Hospitality at different levels, (they also offer level 1 and 2 for less able students).				Employment in: Trainee chef, waiter / waitress / hotel management, front of house for example receptionist, restaurant manager, hotel manager, maitre de. Set up your own catering company, work for a large hotel, teach.		