

Catering Curriculum Map

| | Autumn | Spring | Summer |
|----------------|---|--|--|
| Year 7 | <p>Healthy eating Looking at benefits of raw foods and fruits Learning knife skills Introduction to baking and the rubbing in method Understanding the use of the cooker</p> | <p>Food hygiene and safety Looking at hand hygiene Mind mapping healthy eating and what constitutes as healthy Assessment - making a cold filling for vol au vents</p> | <p>Understanding cooking methods Looking at basic nutrition Reading and understanding recipes Evaluation of practical Assessment - Designing a pasta salad</p> |
| Year 8 | <p>Nutrition Understanding nutrition and what each type of nutrient is Understanding the benefits of certain foods</p> | <p>Eatwell plate Looking at the eat well plate and identifying the coloured sections Assessment - making a toastie</p> | <p>Researching recipes and writing up a shopping list Following a recipe Evaluation of practical Assessment - Designing a healthy pizza</p> |
| Year 9 | <p>Multicultural foods Introduction to multicultural and flavours from around the world Differentiating between cultures and styles of cooking</p> | <p>Sensory analysis Tasting food and analysing the flavours through the use of senses Producing a star diagram using IT Looking at descriptive words Evaluating practical cooking lessons through sensory analysis</p> | <p>Researching India or China Selecting a country and selecting recipes Designing a packaging and producing a logo Evaluation of practical Assessment - Designing a healthy pot noodle</p> |
| Year 10 | <p>Cooking methods and food hygiene Understanding and using various cooking methods and their functions Looking at hygiene through working in the kitchen Working with meats Knife skills</p> | <p>Cooking multicultural foods Unit 2 – research and essay completion Unit 6 – research and preparation</p> | <p>Unit 2 - Roleplay resolve an issue Christmas serving event – working in a team Prom Serving event – food and drinks service Unit 2 – completion</p> |

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| Year 11 | Unit 6 – design a questionnaire Unit 3 – health and safety legislation Revision – example questions and topic breakdown Unit 1 exam - January 1 st attempt | Unit 6 – Finishing foods Practical exam preparation – cooking a dish 4 hour practical exam Unit 6 – completion | Unit 3 – completion Revision – exam practice Unit 1 exam – May 2 nd attempt |
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Useful Links

www.edexcel.co.uk

KS4 Specification Information

BTEC national First in hospitality
EDEXCEL
External Unit 1 exam 18th May 2017