

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 - Role-play resolve an issue Christmas serving event – working in a team Prom Serving event – food and drinks service Unit 2 – completion</p>

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