

## SUBJECT CURRICULUM OUTLINE

### Year 11 Food

Term	Topic/Unit of work	Knowledge	Skills	Assessment
Autumn Term 1	Understand the importance of nutrition when planning menus nutritional needs	Specific groups Different life stages Childhood Adulthood Later adulthood Special diets Medical conditions Activity levels Characteristics of unsatisfactory nutritional intake Visible symptoms Non-visible symptoms Nutritional deficiencies Nutritional excesses	knowledge and understanding Comparing nutritional needs of specific groups. Giving clear and in-depth reasons for similarity and differences. Explain characteristics of unsatisfactory nutritional intake prep and cooking skills  <u>Recipes</u> Puff Pastry Cream Slices Choux buns (demo filling) Quiche	Coursework write up
Autumn Term 2	Understand the importance of nutrition when planning menus  understand menu planning	Cooking methods seasonality of commodities, seasonal events Skills of staff Equipment Type of provision, service, location, size, standards Finance, costs customer needs Client base Preparation and cooking methods Ingredients used Packaging Conservation of energy and water Reduce, reuse, recycle	knowledge and understanding ability to explain factors to consider when proposing dishes for menus address environmental issues explain how menu dishes meet customer needs prep and cooking skills  <u>Recipes</u> Chocolate mousse Soufflé French Tart Cases Crème Patisserie – filling for tart cases with fruit and quick gel Swiss Roll Yule Log (with frozen Swiss roll)	Coursework write up

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		Sustainability e.g. food miles, provenance Nutritional, Organoleptic needs	Cinnamon/Mixed Spice Piped Biscuits	
Spring Term 1	understand menu planning and production.	Sequencing, Timing, Mise en place, Cooking, Cooling, hot holding, presentation, Contingencies, Health, safety and hygiene, Quality points Storage	plan production of dishes for a menu writing time plans prep and presentation skills  <u>Recipes</u> Fish Finger Challenge Tea Cake Challenge Shepherd's pie Challenge – Colourful Mash	coursework write up mock practical exam presentation challenges
Spring Term 2	ability to prepare, cook and present dishes.  Revision topic Understand the environment in which hospitality and catering providers operate	Weighing and measuring, Chopping, Shaping, Peeling, Whisking, Melting, Rub-in, Sieving, Blending, quality of smell/aroma, touch, sight, storage, packaging, Boiling, Poaching, Braising, Steaming, Baking, Roasting, Grilling, Frying, Chilling, Hot holding, knowledge of Portion control, Position on serving dish, Garnish, Creativity  Types of provider/service, Commercial/Non-commercial, Services provided, Suppliers, Standards and ratings, Job roles.	use techniques in preparation of commodities assure quality of commodities to be used in food preparation use techniques in cooking of commodities complete dishes using presentation techniques use food safety practices  describe the structure of the hospitality and catering industry analyse job requirements within the hospitality and catering industry	Practical exam  End of topic quiz, exam question practice.
Summer Term 1	Revision topic To know how food can cause ill health	Bacteria, allergies, intolerances, microbes, chemicals. environmental	Describe food related causes of ill health, understand the role and responsibilities of EHO, describe	End of topic quiz, exam question practice.

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	<p>understand how H&amp;C provision meets H&amp;S requirements</p> <p>understand how H&amp;C provision operates</p>	<p>health laws, food safety act, food poisoning</p> <p>H&amp;S at work act, RIDDOR, COSHH, PPER, risks to health, security, control measures for employees and customers</p> <p>layout and workflow, stock control, dress code, documentation and admin, requirements for customer needs and expectations, equality and customer rights.</p>	<p>food safety legislation and food poisoning.</p> <p>Describe personal safety responsibilities, identify risks to personal safety, recommend personal safety control measures</p> <p>describe kitchen operation and front of house, explain how H&amp;C provision meet customer requirements.</p>	<p>End of topic quiz, exam question practice.</p> <p>End of topic quiz, exam question practice.</p>
<p>Summer Term 2</p>	<p>study leave</p>			