



Curriculum Overview

	Year 10	Year 11
Autumn	<p>Overview In practical lessons you will learn:</p> <ul style="list-style-type: none"> • Basic knife skills which will develop into complex skills over time and with practice • Bread making • Shaping different products such as bread and meat <p>Pastry making: shortcrust, rough puff, choux</p> <ul style="list-style-type: none"> • How to blind bake • Crimping and decorative presentation and glaze <p>In theory lesson you will learn:</p> <ul style="list-style-type: none"> • Food hygiene and safety • Bacteria • Nutrition and the dietary needs of age related groups 	<p>Overview Unit 2 In practical lessons you will recap:</p> <ul style="list-style-type: none"> • Deep fat frying • Emulsification • Pastry making • Shaping • Knife skills including boning <p>Unit 1 and 2 In theory lesson you will recap and develop your knowledge of:</p> <ul style="list-style-type: none"> • Nutrition and the dietary needs of age related groups • Menu planning <p>You will begin the NEA controlled assessment this term.</p>
	<p>Skills Knife skills Breadmaking Shaping Describe and explain</p>	<p>Skills Knife skills Pastry making, handling, shaping, crimping, glazing Presentation skills Detailed explanations with recommendation and justification</p>
	<p>Assessments Low stakes – do now End of module test Self assessment following practical work</p>	<p>Assessments Low stakes – do now Self assessment following practical work</p>
Spring	<p>Overview In practical lessons you will learn:</p> <ul style="list-style-type: none"> • Accuracy in weighing and measuring – complex skill • Desserts and applying portion control and piping skills • Dovetailing – making two dishes at once • Sauces and custard <p>In theory lesson you will learn:</p> <ul style="list-style-type: none"> • How to review dishes and own performance • Production planning 	<p>Overview You will apply your theory knowledge and practical skills to a context in the form of a brief.</p> <p>You will complete your NEA assignment and cook and serve dishes.</p> <p>We will begin Unit 1 revision from February half term.</p>
	<p>Skills Pastry making Rolling, shaping, crimping Presentation skills Evaluation Analyse</p>	<p>Skills Analyse Explain Discuss Demonstrate Review</p>



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	<p>Assessments Low stakes – do now End of module test Self assessment following practical work</p>	<p>Assessments Full Mock NEA task assessed using mark scheme out of 120</p>
<p>Summer</p>	<p>Overview You will apply your theory knowledge and practical skills to a context in the form of a brief.</p> <p>You will complete a mock NEA assignment and cook and serve dishes.</p>	<p>Overview Unit 1 All theory lesson will be learning and retrieval to prepare for your external exam in June.</p> <p>1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering</p> <p>Limited/no practical work</p>
	<p>Skills Analyse Recommend Explain Assess Discuss Demonstrate Review</p>	<p>Skills Covered Describe Identify/Name Explain Review Recommend Analyse Evaluate</p>
	<p>Assessments Full Mock NEA task assessed using mark scheme out of 120</p>	<p>Assessments Mock exam each half term Frequent low stakes/do now</p>