



Year Group	Autumn/ Spring/ Summer Term (on rotation)		
7	<p>Pupils will look at the hygiene and safety requirements needed in different food-based settings and investigate how and why they are applied.</p> <p>Pupils will investigate various famous Chefs and their signature dishes. They will plan and create their own versions of these dishes and then evaluate their work. Pupils will learn about The Eatwell Guide and nutrition can have an impact on health and wellbeing.</p>		
8	<p>Pupils will complete a health, hygiene and safety unit. They will investigate micronutrients and macronutrients. Pupils will research why different groups of people need different types of nutrients and how different lifestyles can impact on a person's nutritional requirements. Pupils will cook a variety of different dishes that will show a range of cooking and presentation skills. They will also look closely at cooking methods and the effect different methods have on nutrients within food. Pupils will research foods from a range of different countries and cook dishes from a range of different cultures.</p>		
	Autumn Term	Spring Term	Summer Term
9	<p>Pupils will further their knowledge of micronutrients and macronutrients in different foods and how cooking processed impact these. They will take part in a range of projects during their rotation that sees them planning, preparing and making a selection of different dishes tailored to a specific. Pupils will continue to refine their knife skills and focus on presentation techniques.</p>		
<p>WJEC Level 1 / 2 Vocational Award in Hospitality and Catering https://www.wjec.co.uk/media/ny0ntvdj/level-12-hospitality-and-catering-specification.pdf</p>			
10	Autumn Term	Unit one Understanding the environment in which hospitality and catering providers operate	Unit two Understanding the importance of nutrition when planning menus Be able to cook dishes
	Spring Term	Unit one Understanding how hospitality and catering provisions meet health and safety requirements, know how food can cause ill health, be able to propose a hospitality and catering provision	Unit two Understanding menu planning Be able to cook dishes
	Summer Term	Unit one Recap key information, practice exam questions, mini brief	Unit two Be able to cook dishes
11	Autumn/Spring Term	Unit one Understanding the environment Understanding how provisions operate Understanding how provisions meet health and safety requirements To know how food can cause ill health Be able to propose a hospitality and catering provision	Unit two (written course work) LO1 - understanding the importance of nutrition when planning menus LO2 - understanding menu planning LO3 - be able to cook dishes
	Spring/Summer Term	Unit one - recap and revision Exam (July)	Unit two NEA (non-examination assessment) (March - April)