

SUBJECT NAME: Curriculum plan 2021 – 2022

	Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Yr7	Food hygiene & safety in the kitchen	Balanced diet Eatwell guide Function of nutrients in the body	Nutritional needs of specific groups Practical/theory assessment	Food hygiene & safety in the kitchen	Balanced diet Eatwell guide Function of nutrients in the body	Nutritional needs of specific groups Practical/theory assessment
Yr8	Review of food hygiene & safety Food poisoning – cause & symptoms, prevention	Function of ingredients Raising agents	Source of ingredients & their processing Practical/theory assessment	Review of food hygiene & safety Food poisoning – cause & symptoms, prevention	Function of ingredients Raising agents	Source of ingredients & their processing Practical/theory assessment
Yr9	5 double lessons over the year Introductory lesson 4x practical's					
Yr10	Understand the environment in which Hospitality & Catering providers operate Theory/practical	Understand how Hospitality & Catering provisions operate Theory/practical	Understand healthy and safety Hospitality & Catering Theory/practical	Knowhow food can cause ill health Theory/practical	Propose a Hospitality & Catering provision for specific needs Theory/practical	
Yr11	Understand the importance pf nutrition when planning menus Theory/practical	Understand menu planning Theory/practical	Unit 2 Exam Theory/practical	Unit 1 revision		