

Technology (Food) – Year 7

	Block 1	Block 2	Block 3
Unit title:	Food Preparation Skills	Super Snacks	Where Food Comes From
Unit length:	9 lessons	9 Lessons	9 Lessons
Key concepts:	<ul style="list-style-type: none"> • Introduction to Food Technology • Developing basic food skills; peeling, chopping, grating, slicing • Using basic kitchen equipment including graters, knives, kettles, and the grill. • Recipes include Fruit salad, Dippy Divers, Coleslaw. • Pupils will complete an investigation into enzymic browning. • Pupils will complete a knife skills proficiency test. 	<ul style="list-style-type: none"> • Pupils learn how to make healthy snacks • Introduction to the Eatwell plate • Pupils develop their skills to include weighing and baking. • Recipes include potato wedges, vegetable soup, pitta pizzas • Pupils will investigate Dextrinisation/ rubbing in method • Pupils will study the effects of cooking on different foods • Where foods should be stored. 	<ul style="list-style-type: none"> • Introduction to where our food comes from. • Pupils look at if food comes from an animal or plant • Pupils are introduced to local and seasonal foods • Pupils make recipes that include Manchester tart, cress heads, mini quiche • Pupils will study and investigate food miles, sustainability and carbon footprint.

Technology (Food) – Year 8

	Block 1	Block 2	Block 3
Unit title:	Healthy Eating	Foods from Around the World	Food Symbols

Unit length:	9 lessons	9 Lessons	9 Lessons
Key concepts:	<ul style="list-style-type: none"> • Introduction to the 8 tips for Healthy Eating • In-depth look at the Eatwell Plate. • Pupils build on their independence of using the hob. • Recipes include cobbler, lentil and vegetable bake. • Pupils will complete an investigation into gelatinisation. • Pupils will study about micro and macro nutrients. • Pupils will study Recommended Daily Intake, Basal Metabolic Rate. 	<ul style="list-style-type: none"> • Introduction of recipes for foods around the world. • Pupils will make food from around the world focusing on one a different country each week. • Recipes include Spaghetti, American Cookies, Swedish Meatballs. • Pupils will study the factors affecting food choice and research, plan and make a product. • Pupils to research food miles, eggs, coagulation. 	<ul style="list-style-type: none"> • Introduction of important food symbols that pupils can see everyday • Pupil will make foods that are linked to the symbols. • Recipes include Fairtrade banana flapjack, Sustainable fish chowder. • Pupils will investigate the different types of food manufacturing processes. • Pupils will study different commodities that link to food symbols.

Technology (Food) – Year 9

	Block 1	Block 2	Block 3
Unit title:	Sweet & Savoury Baking	Special Diets	Party Food Project
Unit length:	9 lessons	9 Lessons	9 Lessons

<p>Key concepts:</p>	<p>Bread & Cake Projects</p> <ul style="list-style-type: none"> • Pupils will explore the ingredients needed to make bread and cakes. • Pupils will make a variety of different cakes including Victoria sponge and brownies. • Pupils will make a variety of different breads including bread rolls, garlic bread and sourdough bread. • Pupils will complete an investigation into raising agents and the process of camelisation. • Pupils will investigate gluten and the process of dextrinization. 	<ul style="list-style-type: none"> • Pupils will look at range of special diets including vegetarian, vegan and gluten free • Pupils will explore specialist ingredients such as gluten free flour • Pupils will make recipes that include gluten free focaccia bread, vegetable • Pupils will research a special diet, then plan and make a two-course meal for a person on a special diet. 	<ul style="list-style-type: none"> • Pupils will look at different celebrations and foods served at these celebrations in a variety of cultures. • Pupils will explore the different foods traditionally served at birthdays, weddings, Christmas and Easter. • Pupils will make a range of party foods which include sausage rolls, desserts and birthday cake. • Pupils will study HACCAP and the safe storage of party foods. • Pupils will study the different types of food poisoning and the effects.
-----------------------------	---	--	--

WJEC GCSE Hospitality & Catering – Year 10

	Block 1	Block 2	Block 3
Unit title:	<p>Unit 1 - The Hospitality and Catering Industry LO1 - Understand the environment in which hospitality and catering providers operate</p>	<p>Unit 1 - The Hospitality and Catering Industry LO2 - Understand how hospitality and catering provisions operate</p>	<p>Unit 1 - The Hospitality and Catering Industry LO3 - Understand how hospitality and catering provision meets health and safety requirements</p>
Unit length:	7 lessons	7 Lessons	7 Lessons

<p>Key concepts:</p>	<p>AC1.1 describe the structure of the hospitality and catering industry. AC1.2 analyse job requirements within the hospitality and catering industry AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers</p>	<p>AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements</p>	<p>AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision</p>
-----------------------------	--	--	--

WJEC GCSE Hospitality & Catering – Year 10

	<p>Block 4</p>	<p>Block 5</p>	
--	-----------------------	-----------------------	--

Unit title:	Unit 1 - The Hospitality and Catering Industry LO4 - Know how food can cause ill health	Unit 1 - The Hospitality and Catering Industry LO5 - Be able to propose a hospitality and catering provision to meet specific requirements	
Unit length:	8 lessons	7 Lessons	
Key concepts:	AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health	AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision	

WJEC GCSE Hospitality & Catering – Year 11

	Block 1	Block 2
Unit title:	Controlled Assessment	Final Exam Preparation

Unit length:	12 lessons	12 Lessons
Key concepts:	<p>The set assessment will require learners to:</p> <p>Plan, prepare, cook and present a selection of dishes, to meet particular requirements such as a dietary need, lifestyle choice or specific context.</p> <p>Two options for this assessment will be set by WJEC that will require the learners to:</p> <ul style="list-style-type: none"> (a) Investigate and plan the task, select a final menu to be produced to showcase skills, and produce a plan of action for the practical execution of the dishes (to include trialling and testing). (b) Prepare, cook and present a menu of three dishes within a single session (c) Evaluate the selection, preparation, cooking and presentation of the three dishes, produce a portfolio of evidence which includes documentation related to the selection of dishes, planning and evaluation and photographs and/or visual recordings which demonstrate the learner's application of technical skills and the final outcomes. 	<p>Pupils will revise all topics studied throughout the year.</p> <p>Pupils will look at exam techniques.</p> <p>Pupils will complete practice exam papers</p>