

Year	Autumn	Spring	Summer
7	<ul style="list-style-type: none"> • Food Hygiene • Food Safety • Nutrition • Use techniques in preparation and cookery of commodities. 	<ul style="list-style-type: none"> • Food Science • Function of ingredients • Preparation and cookery methods • Nutrition • Use techniques in preparation and cookery of commodities. 	<ul style="list-style-type: none"> • Nutrition • Special diets • Functions of ingredients • Commodities • Use techniques in preparation and cookery of commodities.
8	<ul style="list-style-type: none"> • Nutrition • Food Safety • Food Hygiene • Use techniques in preparation and cookery of commodities. 	<ul style="list-style-type: none"> • Food Science • Commodities • Functions of ingredients • Cookery methods • Use techniques in preparation and cookery of commodities. 	<ul style="list-style-type: none"> • Preparation Methods • Provenance & Sustainability • Use techniques in preparation and cookery of commodities
9	<ul style="list-style-type: none"> • Research products from a design brief • Special diets • How menu dishes meet customer needs • Plan production of dishes for a menu 	<ul style="list-style-type: none"> • Research products from a design brief • Functions of macro nutrients in the human body • Compare nutritional needs of specific groups at different life stages. 	<ul style="list-style-type: none"> • Research products from a design brief • Food related causes of ill health • The role and responsibilities of the Environmental Health Officer (EHO) • Food safety legislation

	<ul style="list-style-type: none"> • Use techniques in preparation of commodities. 	<ul style="list-style-type: none"> • Characteristics of unsatisfactory nutritional intake • How cooking methods impact on nutritional value • Use techniques in preparation of commodities. 	<ul style="list-style-type: none"> • Common types of food poisoning • The symptoms of food induced ill health • Use techniques in preparation of commodities
10	<p>Hospitality and Catering-</p> <ul style="list-style-type: none"> • The structure of the hospitality and catering industry • Job requirements within the hospitality and catering industry • Personal safety responsibilities in the workplace • Risks to personal safety in hospitality and catering • Use techniques in preparation and cookery of commodities. • Nutrition 	<ul style="list-style-type: none"> • The operation of the kitchen • The operation of front of house • How hospitality and catering provision meet customer requirements • Use techniques in preparation and cookery of commodities • Nutrition and the customer 	<ul style="list-style-type: none"> • Food safety and legislation • Review option for hospitality and catering provision • Recommend options for hospitality provision • Use techniques in preparation and cookery of commodities • Effect on nutrition once cooked
11	<p>NEA unit 2 brief</p> <ul style="list-style-type: none"> • Use techniques in preparation and cookery of commodities <p>Unit 1 preparation</p> <ul style="list-style-type: none"> • Hospitality and Catering Industry 	<ul style="list-style-type: none"> • HACCP and Bacteria types • Job roles in hospitality and Catering • Environmental factors linked to food and menu choices. <p>NEA unit 2 brief</p>	<ul style="list-style-type: none"> • Plan the production of dishes to meet the needs of all customers • Assessing customer needs. • Use techniques in preparation and cookery of commodities.

	<ul style="list-style-type: none"> • Health and safety in the workplace 	<ul style="list-style-type: none"> • Use techniques in preparation and cookery of commodities 	
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Curriculum Overview – Food and Catering- Rye Hills.