

Year	Autumn	Spring	Summer
8	<ul style="list-style-type: none"> <li>• Nutrition</li> <li>• Food Safety</li> <li>• Food Hygiene</li> <li>• Preparation and cookery techniques</li> </ul>	<ul style="list-style-type: none"> <li>• Food Science</li> <li>• Commodities</li> <li>• Functions of ingredients</li> <li>• Preparation and cookery techniques</li> </ul>	<ul style="list-style-type: none"> <li>• Cookery methods</li> <li>• Provenance &amp; Sustainability</li> <li>• Preparation and cookery techniques</li> </ul>
9	<ul style="list-style-type: none"> <li>• The importance of nutrition: macronutrients, micronutrients</li> <li>• Special diets</li> <li>• Preparation and cooking skills and techniques- afternoon tea</li> </ul>	<ul style="list-style-type: none"> <li>• Cooking techniques</li> <li>• Sensory analysis</li> <li>• Preparation and cooking skills and techniques- world foods</li> </ul>	<ul style="list-style-type: none"> <li>• Food safety- Causes and prevention</li> <li>• Nutrition at different life stages</li> <li>• Preparation, cooking and presentation skills and techniques- healthy eating</li> </ul>
10	<b>Hospitality and Catering</b> <ul style="list-style-type: none"> <li>• Hospitality and catering provision</li> <li>• How hospitality and catering provisions operate.</li> </ul>	<b>Hospitality and Catering</b> <ul style="list-style-type: none"> <li>• Health and safety in hospitality and catering</li> <li>• Food safety in hospitality and catering</li> </ul>	<b>Hospitality and Catering</b> <ul style="list-style-type: none"> <li>• 2.1 The importance of nutrition</li> <li>• 2.2 Menu planning</li> <li>• 2.3 The skills and techniques of preparation, cooking and presentation of dishes</li> </ul>

	<ul style="list-style-type: none"> <li>2.3 The skills and techniques of preparation, cooking and presentation of dishes</li> </ul>	<ul style="list-style-type: none"> <li>2.3 The skills and techniques of preparation, cooking and presentation of dishes</li> <li>2.4 Evaluating cooking skills.</li> </ul>	<ul style="list-style-type: none"> <li>2.4 Evaluating cooking skills.</li> </ul>
11	<b>Hospitality and Catering</b> <ul style="list-style-type: none"> <li>2.1 The importance of nutrition</li> <li>2.2 Menu planning</li> <li>2.3 The skills and techniques of preparation, cooking and presentation of dishes</li> <li>2.4 Evaluating cooking skills.</li> </ul>	<b>Hospitality and Catering</b> <ul style="list-style-type: none"> <li>Hospitality and catering provision</li> <li>How hospitality and catering provisions operate.</li> <li>Health and safety in hospitality and catering</li> <li>Food safety in hospitality and catering</li> </ul>	<b>Hospitality and Catering</b> <ul style="list-style-type: none"> <li>Revision and exam practice for unit 1: The hospitality and catering industry</li> </ul>
12	<b>Food Science and Nutrition</b>  UNIT1 <ul style="list-style-type: none"> <li>LO1 understand the importance of food safety.</li> <li>LO2 understand properties of nutrients.</li> <li>LO3 understand the relationship between nutrients and the human body.</li> </ul>	<b>Food Science and Nutrition</b>  UNIT 1 <ul style="list-style-type: none"> <li>LO4 be able to plan nutritional requirements.</li> <li>LO5 be able to plan production of complex dishes.</li> <li>LO6 be able to cook complex dishes.</li> </ul>	<b>Food Science and Nutrition</b>  UNIT 1 <ul style="list-style-type: none"> <li>LO1 understand the importance of food safety.</li> <li>LO2 understand properties of nutrients.</li> <li>LO3 understand the relationship between nutrients and the human body.</li> <li>LO4 be able to plan nutritional requirements.</li> </ul>

13	<b>Food Science and Nutrition</b>  UNIT3 <ul style="list-style-type: none"> <li>• LO1 understand the scientific properties of food.</li> <li>• LO2 be able to scientifically investigate changes to food.</li> <li>• LO3 be able to solve food production problems.</li> </ul>	<b>Food Science and Nutrition</b>  UNIT 2 <ul style="list-style-type: none"> <li>• LO1 understand how microorganisms affect food safety.</li> <li>• LO2 understand how food can cause ill health.</li> <li>• LO3 understand how food safety is managed in different situations.</li> </ul>	<b>Food Science and Nutrition</b> <ul style="list-style-type: none"> <li>• Revision and exam practice for unit 2: Understand how food can cause ill health.</li> <li>• CAT released 1<sup>st</sup> May</li> </ul>

## Curriculum Overview – Food Technology- Hermitage.