

Year 10	T1	T2	T3	T4	T5	T6
	<p>Quizzes that build up knowledge</p> <ul style="list-style-type: none"> • Food hygiene and safety practices and using the food room routine. • Knives types, care, applications and safety. • Temperature checking and safe cooking and storage of foods. • Cross contamination measures and best practices. • Food poisoning types, signs and symptoms and sources. • Vulnerable groups and food safety. • Cooking equipment, safe use and their function. 	<p>Quizzes that build up knowledge</p> <ul style="list-style-type: none"> • Types of establishment, features and functions. • Services that are available to customers. Planning food for non-catering venues. Rating systems used. Transported Meal Systems. Suppliers to hospitality and catering. • The kitchen brigade. Job profiles and skills. Front and back of house job roles. • Working conditions in the hospitality and catering industry. 	<p>Quizzes that build up knowledge</p> <ul style="list-style-type: none"> • Paste products- types, methods and applications. • Functions of fats, sugars and raising agents. • Cake making methods - rubbing in, creaming, whisking, melting, all in one. Preventing faults with baking cakes and biscuits. • Cake decorating methods and finishes. • Special dietary needs; food choices, medical needs, allergens and alternatives. • Signs and symptoms of allergies/intolerances • Packaging and food labelling and safety regulations. 	<p>Quizzes that build up knowledge</p> <ul style="list-style-type: none"> • HASAWA & HSE. • COSHH & RIDDOR. • Occupational health, PPE, manual handling regulations. • Accidents at work & risk assessments. • Personal and customer safety measures and actions. • Fire safety and prevention. • Sources and causes of food poisoning bacteria. Food and non-food sources. • Types of food poisoning bacteria. The visible and non-visible signs and symptoms of food poisoning. • Allergies and Intolerances to food. • Roles and responsibilities of the EHO. • Food legislation, food hygiene regulations. <p>Practical production techniques learnt</p> <p>Practice of own planned dishes that they have chosen related to different brief</p>		<p>Quizzes that build up knowledge</p> <ul style="list-style-type: none"> • Workflow systems and organisation, stock control and management. • Documentation and administration, EPOS. • Dress code in kitchen and front of house staff. • Kitchen and front of house equipment. • Operations for front of house staff and types of service. • Safety and security in hospitality and catering. • Customer needs, trends and rights. <p>Practical application</p>

	<ul style="list-style-type: none"> • Ingredients and their function. • Cooking methods and applications and health. <p>Written assessment in form of test taken in class</p> <p>Practical production techniques learnt Cutting skills chopping, slicing, grating, bread making, kneading, blending, pasta making, shaping, boiling, frying, grilling, weighing and measuring</p>	<p>Working hours, legislation protecting workers and rates of pay</p> <p>Written assessment in form of test taken in class</p> <p>Practical production techniques learnt Sauce making, presentation skills, combining of practical skills to make more complex dishes</p> <p>Poaching, braising, Stuffing, breading</p>	<p>Written assessment in form of test taken in class</p> <p>Practical production techniques learnt Baking, pastry making, pipping, rubbing in, whisking, melting</p>		<p>controlled assessment sections Introduction to the LAB and personalising it.</p> <p>Explore the nutritional needs of the target market.</p> <p>Research into potential dishes and proposals.</p>
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Practical skills learnt can be subject to change