

Year 10	T1	T2	T3	T4	T5	T6
	Quizzes that build up knowledge <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.	Quizzes that build up knowledge <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.	Quizzes that build up knowledge <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.	Quizzes that build up knowledge <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. Practical production techniques learnt <p>Practice of own planned dishes that they have chosen related to different brief</p>	Quizzes that build up knowledge <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. Practical application	

	<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, breeding</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