

Year	Autumn	Spring	Summer
7	• Food Safety • Food Hygiene • Nutrition • Food Science • Heat Transfer • Use techniques in preparation and cookery of commodities	• Food Science • Function of ingredients • Macro/Micro-Nutrients • Preparation and Cookery methods • Nutrition • Use techniques in preparation and cookery of commodities.	• Nutrition • Special Diets • Function of Ingredients • Commodities • Use techniques in preparation and cookery of commodities
8	• Nutrition • Food Safety • Food Hygiene • Food Science • Use techniques in preparation and cooker of commodities	• Food Science • Commodities • Functions of Ingredients • Cookery Methods • Use techniques in preparation and cookery of commodities.	• Preparation Methods • Provenance and Sustainability • Use techniques in preparation and cookery of commodities
9	• Afternoon Tea • Become competent in a range of cooking techniques	• Afternoon Tea	• World Food, cook a repertoire of predominantly savoury dishes so

	• Market Research	• Become competent in a range of cooking techniques • Local Knowledge • World Food Introduction	that they are able to feed themselves and others a healthy and varied diet
10	• Hospitality and Catering Providers • Nutrition • Prepare, Cook and Present dishes	• Health and Safety in Hospitality and Catering Provision • Food Safety The operation of the front and back of house.	• Food related causes of ill health • Presenting food • NEA 2 mock
11	• NEA 1 • Food Investigation	• NEA 2 • Food Preparation • Revision of 5 core topics	• Exam

Curriculum overview – Food, Hospitality and Catering- Churchill