

KS4 Curriculum Plan 2024-25

		LP1	LP2	LP3	LP4	LP5
TOPIC		Unit 1 & 2	Unit 1 & 2	Unit 1 & 2	Unit 1 & 2	Unit 1 & 2
Year 10	Knowledge	<p>Knowledge introduced:</p> <ul style="list-style-type: none"> To know how micro-organisms grow and causes of food related ill health. To know the common types of food poisoning. To know the symptoms of food induced ill health. To know the hazards relating to food safety that can lead to food induced ill health of consumers. To know the methods of controlling food safety. To know the role and responsibilities of the Environmental Health Officer. To know the food safety legislation in relation to the regulations followed by businesses. 	<p>Knowledge introduced:</p> <ul style="list-style-type: none"> To know the types of hospitality and catering provision and the responsibilities of job roles within the industry; to know the different service types within the industry. The hierarchy of job roles for hospitality businesses and the kitchen brigade. To know the requirements for job roles in the industry. To know the advantages and disadvantages of employment contracts and working conditions. To know the impact of standards and ratings affecting the success of hospitality and catering providers. 	<p>Knowledge introduced:</p> <ul style="list-style-type: none"> To know the kitchen workflow structure. To know how kitchens are designed for effective and safe use, including kitchen workflow structure. To know about stock control, document and administration systems. To know the uses of various specialist equipment used in the kitchen. To know how to portion control and methods for portioning of food when serving. To know the staffing allocations within front of house. To know how hospitality and catering provision meets customer requirements. To know the risks to personal safety such as fire safety, personal safety and risk assessments. 	<p>Knowledge introduced:</p> <ul style="list-style-type: none"> To know about personal safety responsibilities in the workplace including HASAWA and RIDDOR. To know the responsibilities of employers and employees under personal safety regulations. To know the personal safety responsibilities in the workplace including COSHH, MHOR and PPER. To know the personal safety control measures through risk assessments. To know the functions of nutrients that make a healthy diet. To know the impact of unsatisfactory nutritional intake. 	<p>Knowledge introduced:</p> <ul style="list-style-type: none"> To know the impact of cooking methods on the nutrition content of food, post cooking. To know the nutritional needs of individuals at different life stages. To know the factors considered when planning a menu. To know the sensory factors when designing a menu. To know how to analyse the strengths & weaknesses of practical work.
	Skills	<ul style="list-style-type: none"> •Preparation and cooking techniques and skills to make: •'Eggcellent' challenge, Sweet or savoury Scones; brownies; decorated swiss roll; decorated layered sponge. •Butcher a chicken; marinated chicken pieces; enrobed chicken goujons; stuffed chicken breast; a range of potato sides. •Choux pastry and chocolate sauce; rough puff pastry plaits; shortcrust petit fours (lemon meringue pies); puff pastry product (custard slice). •Fresh pasta; lasagne with roux sauce; unleavened bread, koftas; tear and share bread. •Fillet a fish; battered fish; fish pie; presentation techniques. •Safe and hygienic working. •Analyse and propose dishes to meet a project brief. •Investigate past Unit 2 controlled assessment work and gain an understanding of what is expected. 				
	Key Vocab	ill health, bacteria, microbes, poisoning, metals, allergies, intolerances, salmonella, campylobacter, listeria, symptoms, EHO, food safety, regulations, legislations	commercial, residential, kitchen brigade, front of house, contract, services, training, qualifications, remuneration, attributes, economy, environment, trends, contracts, standards, ratings, competition, demographics, location, profit, media.	Workflow, covers, FIFO, equipment, stock control, documentation, administration, COSHH, dress code, safety, security, front of house, customer, need, requirements, expectation, market research, trends, rights & equality.	Legislation, RIDDOR, COSHH, PPE, risk assessment, control measures, employee, employer, responsibilities, workplace, legislation, risk assessment, qualifications, training, business, establishments, cooking methods, techniques, revision, skills.	Carbohydrates, protein, lipids, vitamins, iron, calcium, fibre, unsatisfactory intake, deficiency, life stage, medical condition, vegan, vegetarian, guidelines, coeliac.

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TOPIC						
Year 11	Knowledge	<p>Knowledge introduced:</p> <ul style="list-style-type: none"> To initiate the Unit 2 externally set assessment by exploring the brief and scenario provided by WJEC. To investigate the nutritional needs of specific groups, their similarities and differences; how cooking methods impact on the nutritional value of foods and that factors that need to be considered when planning dishes for different clients. To know how to use the dovetailing technique to make effective use of planning my dishes for production. 	<p>Knowledge introduced:</p> <ul style="list-style-type: none"> To know how to demonstrate the preparation and cooking techniques required for two practical assessment dishes; how to present dishes so that they meet the needs of the customers outlined in the brief. How to assess the production of presented ideas. To know how to review performance from the practical assessment and identify areas for development. 	<p>Pupils complete written exam Unit 1 in January.</p> <p>Revision of prior delivered knowledge.</p>	<p>Knowledge introduced:</p> <p>Revision of prior delivered knowledge.</p>	
	Skills	<ul style="list-style-type: none"> •Preparation and cooking techniques to make and present suitable dishes. •Compare the nutritional needs of two customers. •Select two dishes to make for final assessment. Practice high level skills-based recipe in readiness for internal assessment. •Apply planning skills to create a time and production method plan for the coursework dishes. •Apply preparation, cooking and presentation techniques during practical examination. 				
	Key Vocab	Considerations, high level skills, functions, food sources, unsatisfactory intake, deficiency, excess, life stages, medical conditions, cooking methods, ill health, food poisoning, bacteria, EHO.	Customer needs, production planning, allergies, measurements, requisitions, medical, lifestyle, brief, analyse, justify.	Command words and vocabulary to support with the completion of examination questions.	Command words and vocabulary to support with the completion of examination questions.	