



William Edwards School Food Department Curriculum Journey



Where?

AC2.4 Plan production of dishes for a menu

AC2.2 Explain how dishes on a menu address environmental issues

AC2.1 Explain factors to consider when proposing dishes for menus

NEA Non Exam Assessment

AC3.1 Use techniques in preparation of commodities

AC3.2 Assure quality of commodities to be used in food preparation

AC3.3 Use techniques in cooking of commodities

AC3.4 Complete dishes using presentation techniques

AC3.5 Use food safety practices

EXAM

Unit one final written examination

LO2

LO1

AC1.4 Explain how cooking methods impact on nutritional value

KS4 – Hospitality and Catering

AC1.2 Compare nutritional needs of specific groups

AC1.1 Describe functions of nutrients in the human body

Unit 2

Post 16 Destinations

REVISION

AC5.2 Recommend options for hospitality provision

AC5.1 Review options for hospitality and catering provision

AC4.2 The role and responsibilities of the environmental health officer (EHO)

AC3.3 Options for hospitality and catering provision

AC3.1 Personal safety control measures for hospitality and catering provision

Unit I

AC2.1 The operation of the kitchen

AC2.2 The operation of front of house

YEAR 11

KS4 – Hospitality and Catering

AC1.3 Explain characteristics of unsatisfactory nutritional intake

Unit

Research, plan and cook a meal for a specific provision

AC3.2 Risks to personal safety in hospitality and catering

Propose provisions to meet specific needs

LO5 **LO3** **LO1**

Unit one mock **Revision**

LO4 **LO2**

YEAR 10

LO1 **LO2** **LO3**

Understand how hospitality and catering provision operates

AC1.1 The structure of the hospitality and catering industry

AC1.2 Job requirements within the hospitality and Catering industry

AC1.3 Working conditions of different job roles across the hospitality and catering industry

AC2.3 How hospitality and catering provision meets customer requirements

Understand the importance of nutrition when planning menus

Who?

AC1.4 Explain how cooking methods impact on nutritional value

Understand how hospitality and catering provision meets health and safety requirements

AC3.1 Personal safety control measures for hospitality and catering provision

Food provenance and choice

Carbon footprint and Food miles

Food from around the world: culture and religion

Functions of ingredients - micro-organisms in food production

Health conditions & unhealthy diets

Scientific understanding of macronutrients - Carbohydrates

Temp control, preventing food poisoning and the Danger Zone

YEAR 9

Food Safety

The symptoms of food induced ill health

Assessment 1: Theory test

Assessment 2: Practical skills

KS4 – Hospitality and Catering

Food nutrition and health

Applying the Eat Well Guide when planning meals

Assessment 3: Practical skills

YEAR 8

Food Safety

High risk foods, Key temperatures and Cross Contamination

Buying and storing food, date marks

Adapting recipes for different dietary groups

Functions of ingredients - yeast in bread making

The function and source of the main macronutrients

KS3 – Food and Nutrition

Food safety

Food poisoning

Food Bacteria

Fats and Sugars

Macronutrients

Food Labelling

Assessment 1: Theory test

Assessment 2: Practical skills

KS3 – Food and Nutrition

Food Science

Gluten

Organic Farming

Cooking terms

Sensory Analysis

Convection

Health and Safety within the kitchen and food.

YEAR 7

Food Science

Understanding which ingredients combine - fats and Oils

Gelatinise - sauces

Assessment 2: Practical skills

KS3 – Food and Nutrition

Food nutrition and health

The function and source of the main macronutrients

KS3 – Food and Nutrition

Food safety

Storage, cooking and cross contamination

Enzyme Browning

Food, hygiene and safety practices

Food Science

Functions of ingredients: Flour and gluten

The Eat Well Guide A focus on vegetables

Assessment 1: Theory test

KS3 – Food and Nutrition

Food nutrition & health

The function and source of the main macronutrients

KS3 – Food and Nutrition

Food safety

Storage, cooking and cross contamination

Enzyme Browning

Food, hygiene and safety practices

KS2

understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

understand and apply the principles of a healthy and varied diet

prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

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KS3 follow a spirals curriculum that share the following Golden Threads: Food Safety, Food Nutrition & Health, Food Science, Food Provenance & Choice, Practical skills

