



The Food Technology(KS3) and Hospitality and Catering (KS4) curriculum at Five Acres High School

	Autumn	Winter	Spring/Summer - 2nd Rotation
Year 7	Personal Safety/Hygiene, Washing Up, Safe use of cooker and hob, Practical Lessons Safe Knife Skills, Chopping, Rubbing In (Crumble),	Food Storage, Chopping ,Grating, Kettle Safety, Rolling, Crimping, Glazing The Eatwell Guide	As Autumn/Winter
Year 8	Safe use of Grill, Hob and cooker. Frying, Grilling, Plating Up Raw meat safety	Avoiding Cross-Contamination and food hygiene Pastry, Simmering, shaping, binding, frying, pastry making Macronutrients/Micronutrients - effects on the body	As Autumn/Winter
Year 9	Time planning, Bread/Pastry work, Kneading, Shaping, Simmering/Safe Hob Use, Fatless Sponge, Coating, Raw Meat Safety	Food Packaging/Food Processing Seasonality of Ingredients. Simmering, Pastry, Bread,	As Autumn/Winter
Year 10	<u>Unit 2 Hospitality and Catering in Action</u> Nutrition through life stages, special diets Practical Cookery Skills	<u>Unit 2 Hospitality and Catering in Action</u> Menu Planning/Time Plan, Evaluation of Dishes Practical Cookery Lessons	<u>Unit 2 Hospitality and Catering in Action</u> Evaluation of Performance Mock Brief/Mini NEA Practical Cookery Lesson
Year 11	<u>Unit 2 Hospitality and Catering in action</u> Review of Unit 2 content in preparation for the NEA NEA - The Importance of Nutrition NEA - Menu Planning/Time plan	<u>Unit 2 Hospitality and Catering In action</u> Continuation of NEA Practical Cookery Exam <u>Unit 1 The Hospitality and Catering Industry</u> Hospitality and Catering Provision How Hospitality and Catering providers operate	<u>Unit 1 The Hospitality and Catering Industry</u> Health and Safety in Hospitality and Catering Food Safety in Hospitality and Catering Unit 1 Exam



Ambition, Confidence, Creativity, Determination, Respect