			1 – Hospitality and						
Curriculum intent	Food and Cookery is a rigorous qualification that ensures students develop their core knowledge and practical skills to be able to progress into a career in the Hospitality and Catering industry. We will look at the food industry and the importance of food for both healthy living and future career pathways. We will understand food provenance, the main food groups, key nutrients and the requirements of a healthy diet. We will look at food choice and how recipes can be adapted to suit the needs of specific people. We will explore menu creation and action planning and well as use evaluative skills to critique out own understanding. A full range of practical skills will be demonstrated that will show the aptitude for progression into the hospitality sector. Students will demonstrate these skills through NEA coursework and will show their knowledge through a written exam paper.								
Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2			
Knowledge	Health and safety relating to food, nutrition and the cooking environment	Food legislation and food provenance. Revision – re-cap of all topic areas. Final GCSE examinations takes place.	Final Exam	Revision and recap of exam theory, ready for resits. Planning for Tea Dance event	Tea Dance event. How to plan and run a catering event	Revision – re-cap of all topic areas. Final GCSE examinations take place.			
Skills	Safe and hygienic working practices Hazards and risks HACCP Minimising risk Safe and hygienic working practices	The FSA and current food legislation Food provenance Grown food Reared food Caught food Food Transport Food processing Food manufacture	Final written exam Jan	 Menu planning Costing Food orders Health and safety legislation Dietary requirements 	 Menu planning Costing Food orders Health and safety legislation Dietary requirements 				
Assessments	Students will be given a Mastery Recall quiz each HT and will be tested on questions from their Masters of Knowledge Books. Students will also be assessed with a Mastery Application task which will assess GCSE exam areas of Unit 1.4.	Written examination Term 1 Mock Students will be given a Mastery Recall quiz each HT and will be tested on questions from their Masters of Knowledge Books. Students will also be assessed with a Mastery Application task which will assess GCSE exam skills	Final GCSE exam	Written examination – Exam run through ready for any resits.		Final GCSE exam (resits)			

Curiosity	Watch Great British	Watch Master chef /	Visit a fine dining	Visit a street food site	Watch a food episode	Visit Manchester's
,	Menu/ Watch Food	Master chef the	restaurant.	such as Hatch, Grub,	of inside the factory	food and drink festival
	unwrapped. Science	professionals.	After school skill work	Produce hall		
	topics in Food	NEA 2 task will involve	shops will take place	Stockport, Altringham		
	unwrapped will aid	restaurant research.	in this half term.	market		
	them in their NEA1	Student will visit a				
		restaurant during this				
		time or experience a				
		chef coming into				
		school to complete a				
		work shop.				