

YEAR	Focus –	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	The core aspiration of this project is to equip every learner with a strong foundation of skills and knowledge that will serve as a springboard for their culinary learning journey. By instilling proper kitchen basics, food safety practices, and essential culinary skills at an early stage, students will be empowered to progress confidently and succeed in their future culinary endeavours	<b>"Kitchen Basics and Food Safety project"</b>  Introductory Scheme of Work for Year 7 students is designed to lay a solid foundation of culinary skills and knowledge essential for students to embark on their culinary learning journey with confidence and competence. This project emphasises the development of fundamental skills in food preparation, kitchen safety, and food hygiene to ensure a safe and successful start to students' culinary exploration		<b>"Culinary Exploration Journey"</b> In this project, Year 7 Food Technology students will embark on a culinary exploration journey to develop their basic cooking skills while creating delicious and visually appealing dishes. Students will work in groups to plan, prepare, and present a three-course meal that showcases a variety of basic culinary skills such as wearing clean kitchen attire, washing hands properly, using the correct color chopping board, and cooking foods to the correct internal temperatures		<b>"Culinary Creation Challenge"</b>  In this project, students will showcase their culinary skills and creativity by participating in a Culinary Creation Challenge. Building on the skills gained from the culinary exploration journey, students will apply their knowledge to plan, prepare, and present a unique dish of their own creation.	
	<b>Assessments:</b>	<b>Baseline Assessment</b> – Self-Evaluation (skills audit)	<b>Learning check 1:</b> 1 CAN statements	<b>Learning check 2:</b> 1 CAN statements	<b>Learning check 3:</b> 1 CAN statements	<b>Learning check 4:</b> 1 CAN statements	<b>Learning Check 5:</b> End of year assessment
	<b>Extra-Curricular:</b>	Opportunities to attend the allotment club		Personal development cookery demonstrations		Personal development cookery demonstrations	
	<b>Home Resources:</b>						
8	Throughout the series of lessons focused on the Culinary Creation Challenge, students will have the opportunity to develop a wide range of culinary skills essential for success in the kitchen. These skills are incrementally built upon as part of their learning journey, starting from basic kitchen safety and preparation techniques to more advanced cooking methods and presentation skills. By engaging in hands-on activities, collaborative projects, and reflective exercises, students will enhance their culinary abilities and gain confidence in their cooking capabilities.	<b>'Global Cuisine Showcase'</b>  In this project, students will explore and showcase their culinary skills by creating dishes from different countries around the world. Building on the skills gained from the previous lessons, students will research, plan, prepare, and present authentic dishes representing various global cuisines.		<b>"Food Truck Challenge"</b>  In the Food Truck Challenge project, students will work in teams to design their own food truck concept and menu inspired by street food from around the world. Building on their previous culinary experiences, students will collaborate to create unique dishes that reflect diverse global flavours.		<b>"International Culinary Competition"</b>  In the International Culinary Competition, students will participate in a friendly cooking competition where they will showcase their culinary skills by preparing dishes from different countries under time constraints. Building on their previous culinary projects, students will compete individually or in teams to demonstrate their expertise in global cuisine.	
	<b>Assessments:</b>	Baseline Skills Self-Evaluation: Culinary Creation Challenge	Learning Check 2: 1 CAN statements	Learning Check 3: 1 CAN statements	Learning Check 4: 1 CAN statements	Learning Check 5: 1 CAN statements	Learning Check 6: End of year assessment
	<b>Extra-Curricular:</b>	Personal development cookery demonstrations		Personal development cookery demonstrations		Papillon project charity event	
	<b>Home Resources:</b>						

9	<p>The projects outlined focus on developing students' culinary skills through hands-on experience in preparing a variety of street food dishes. Students will enhance their understanding of flavor combinations, cooking techniques, and presentation skills as they create fusion dishes, operate food trucks, and compete in culinary challenges. Working in teams and groups, students will develop essential collaboration and teamwork skills as they brainstorm ideas, delegate tasks, and execute their projects. Communication, problem-solving, and decision-making skills will be honed as students collaborate to plan menus, construct food trucks, and present their dishes to an audience.</p>	<p><b>"Street Food Fusion Festival"</b></p> <p>Students will explore the world of street food by creating fusion dishes inspired by a mix of global flavours, including elements from the previous projects such as pizza, spring rolls, jerk chicken, and more. Building on their culinary skills and creativity, students will experiment with combining different street food favourites to invent new and innovative dishes.</p>		<p><b>"Global Street Food Truck Challenge"</b></p> <p>Students will work in teams to design and operate their own street food trucks featuring a menu that highlights popular street food dishes like rice and peas, loaded wedges, mac n cheese, and more. Building on their previous culinary experiences, students will collaborate to bring the flavours of global street food to life in a mobile culinary setting.</p>		<p><b>"Culinary Street Food Competition"</b></p> <p>Students will participate in a cooking challenge where they must create street food dishes using a selection of ingredients from the previous projects, such as rice and peas, calzone, loaded wedges, and more. Building on their culinary skills and experience, students will compete individually or in teams to showcase their creativity and expertise in street food cuisine.</p>	
	<p><b>Assessments:</b></p>	<p>Baseline Skills Self-Evaluation: Culinary Creation Challenge</p>	<p>Learning Check 2: I CAN statements</p>	<p>Learning Check 3: I CAN statements</p>	<p>Learning Check 4: I CAN statements</p>	<p>Learning Check 5: I CAN statements</p>	<p>Learning Check 6: End of year assessment</p>
	<p><b>Extra-Curricular:</b></p>	<p>Personal development cookery demonstrations</p>		<p>Personal development cookery demonstrations</p>		<p>Papillon project charity event</p>	
	<p><b>Home Resources:</b></p>						
10	<p>Develop an appreciation of the creative process through a practical response, using a variety of two-dimensional and three-dimensional media, materials, techniques, and processes. Explore critically how artists and designers develop new ideas &amp; realise outcomes.</p>	<p><b>"Food Safety and Hygiene Campaign Project"</b></p> <p>Students will collaborate to design and implement a food safety and hygiene awareness campaign targeting their peers and the wider community. They will create engaging materials and activities to educate others on the importance of proper food handling and hygiene practices.</p>		<p><b>"Culinary Showcase Project"</b></p> <p>Students will create a culinary showcase event where they plan and prepare a variety of dishes that demonstrate their knowledge of nutrition, cooking methods, and presentation techniques. They will focus on incorporating seasonal ingredients and sustainable practices.</p>		<p><b>"Restaurant Simulation Project"</b></p> <p>Students will work in groups to create their own restaurant concept based on the principles of the hospitality and catering industry outlined in the qualification. They will develop a menu plan considering factors such as cost, portion control, balanced diets, and customer requirements.</p>	
	<p><b>Assessments:</b></p>	<p>Learning Check 1: AO 1 exam questions</p>	<p>Learning Check 2: AO 3 exam questions</p>	<p>Learning Check 3: AO2 exam questions</p>	<p>Learning Check 4: AO4 exam questions</p>	<p>Learning Check 5: Unit 1 paper</p>	<p>MOCK EXAMS: Unit 2 NEA</p>
	<p><b>Extra-Curricular:</b></p>	<p>Personal development cookery demonstrations</p>		<p>Personal development cookery demonstrations</p>		<p>Papillon project charity event</p>	
	<p><b>Home Resources:</b></p>						
11	<p>Students will consolidate learning from yr 7,8,9 and 10 by completing their Unit 2 NEA and Unit 1 written exam demonstrating a range of practical skills in food preparation, cooking, and presentation, as well as theoretical knowledge related to nutrition, culinary techniques, and customer requirements. The emphasis on safety, quality, and creativity prepares candidates for real-world scenarios in the hospitality and catering industry.</p>	<p><b>Unit 2 NEA</b></p> <p><b>Analysing Assignment Brief and Recommending Dishes</b> Evaluate nutritional needs and cooking methods' impact on dishes.</p> <p><b>Task 2: Factors Influencing Dish Selection</b> Consider cost, portion control, balanced diets, and environmental factors.</p> <p><b>Task 3: Production Planning</b> Develop comprehensive production plans with lists and procedures.</p>		<p><b>Unit 2 NEA</b></p> <p><b>Task 4: Food Safety and Hygiene Practices</b> Demonstrate correct safety and hygiene procedures during preparation.</p> <p><b>Task 5: Food Preparation and Cooking Techniques</b> Showcase a variety of preparation and cooking techniques.</p> <p><b>Task 6: Presentation Skills</b> Creatively present dishes according to the brief and guidelines.</p> <p><b>Task 7: Review and Evaluation</b> Assess dish production, personal performance, and areas for improvement.</p>		<p><b>Unit 1 Revision</b></p> <p>Students will engage in a comprehensive revision of the content covered in Unit 1 of the Level 1/2 Vocational Award in Hospitality and Catering. This revision process will involve revisiting key concepts and skills learned in Unit 1, such as understanding customer needs, exploring different types of hospitality establishments, and grasping the importance of effective communication and teamwork in the industry. By revising Unit 1 content, students will solidify their foundational knowledge and ensure they are well-equipped to apply these principles to</p>	

					practical scenarios and theoretical assessments in their hospitality examination.	
	<b>Assessments:</b>	NA	MOCK EXAMS: Unit 1	Learning Check 2: Unit 1	Learning Check 3: Respond to feedback	GCSE exams begin
	<b>Extra-Curricular:</b>					
	<b>Home Resources:</b>					