

6.09		13.09		20.09		27.09		4.10		11.10		18.10		1.11		8.11		15.11		22.11		29.11		6.12		13.12		4.01		10.01		17.01		24.01		31.01		7.02		14.02		28.02		7.03		14.03		21.03		28.03		4.04		25.04		3.05		9.05		16.05		23.05		6.06		13.06		20.06		27.06	
WEEK 1		WEEK 2		WEEK 3		WEEK 4		WEEK 5		WEEK 6		WEEK 7		WEEK 8		WEEK 9		WEEK 10		WEEK 11		WEEK 12		WEEK 13		WEEK 14		WEEK 15		WEEK 16		WEEK 17		WEEK 18		WEEK 19		WEEK 20		WEEK 21		WEEK 22		WEEK 23		WEEK 24		WEEK 25		WEEK 26		WEEK 27		WEEK 28		WEEK 29		week 30		week 31		week 32		week 33		week 34		week 35		week 36	
<b>Year 10 L1/2 H&amp;C Unit 1</b> Introduction to course content and assessment processes Types of establishments and services Job roles in the industry and knife skills practical Standards and ratings and scores practical Job requirements and working conditions and cupcakes practical Factors that influence business success and swiss roll practical assessment Practical feedback, presentation techniques and brownies practical Factors that influence business success and custard slice practical LO1 assessment and staidfdom o ralsn bread practical LO1 feedback/ review and bagels practical The equipment used in a professional kitchen and its workflow/layout and focaccia practical Safety and security in the professional kitchen and spring rolls practical Front of house operations and profiteroles practical Customer needs/trends that must be operationally met and mince pies practical LO2 assessment and feedback/rev low Personal safety responsibilities - HASAWA & RIDDOR and sausage rolls practical Personal safety responsibilities COSHH, MHOR & PPE and fruit turnovers practical Identification of risks to personal safety and fishcakes practical Control measures of risks to personal safety and cheesecake practical H&S requirements and regulations assessment and pasties practical LO3 assessment feedback and coleslaw practical How microbes impact food and lasagne practical The causes of food related ill-health and curry practical Food allergies and intolerances and homemade pasta practical Food safety legislation and burgers and wedges practical HACCP procedures and chicken butchery practical The role of the Environmental Health Officer and special diets practical LO4 assessment and own choice assessed practical LO4 feedback and review and special diet practical Application of knowledge to scenarios for the provision of services and own choice practical Preparation for the e-assessment Preparation for the e-assessment Preparation for the e-assessment Introduction to U2 function of nutrients in the human body and practical skill development Pupils will know: - about the jobs and services that make up the hospitality and catering industry; - how businesses are rated and the factors that influence their success; - how to use cooking and preparation techniques to produce industry standard dishes. Pupils will be able to: - prepare and cook various dishes to industry standard (U2.LO3); - explain the structure and environments of the hospitality and catering industry (U1.LO1); - describe how businesses can be successful (U1.AC1.4)		<b>LO1 - THE HOSPITALITY &amp; CATERING INDUSTRY</b>		<b>LO2 - OPERATIONAL PROCEDURES IN HOSPITALITY &amp; CATERING</b>		<b>LO3 - HEALTH &amp; SAFETY REQUIREMENTS</b>		<b>LO4 - FOOD RELATED ILL-HEALTH</b>		<b>LO5 - APPLICATION &amp; ASSESSMENT</b>		<b>NUTRITION INTRODUCTION</b>																																																											
<b>Year 11 L1/2 H&amp;C Unit 2</b> Introduction to course content and assessment processes Recall of AC1.1 theory and introduction to practical skills AC1.3 - deficiency of nutrients and practical starter dish AC1.3 - excess of nutrients and practical main dish AC1.3 - NEA completion and practical dessert dish AC1.2 - nutritional needs of specific groups and practical special diet dish AC1.2 - comparison of nutritional needs and research into suitable dishes for brief AC1.2 - comparison of nutritional needs and research into suitable dishes for brief AC1.2 - NEA completion and suitable practice practical NEA written assessment Feedback and practice practical dish AC2.1 - factors that influence menu planning and practice practical dish AC2.3 - proposal and analysis of 4 suitable dishes and practice practical dish AC2.3 - selection of selected dishes and practice practical exam dish practical AC2.3 - reasons for chosen selected dishes and practice practical exam dish practical AC2.3 - NEA completion and practice exam dish practical NEA written and practical assessment week Feedback and review of NEA completion AC1.4 - impact of cooking methods and practice exam dish practical AC1.4 write up and link to chosen dishes and practice exam dish practical Introduction to key terms to be used in production plans for practical examination Collection of production methods and sequencing for production plans for practical examination Collection of production methods and sequencing for production plans for practical examination AC2.4 production plan write up and preparation for practical examination Practical examination week Assessment of practical and written NEA and feedback Review of NEA and response to feedback; outline tasks for completion Final NEA deadline and introduction to revision Unit 1 LO1 revision and examination preparation Unit 1 LO2 revision and examination preparation Unit 1 LO3 revision and examination preparation Unit 1 LO4&5 revision and examination preparation No longer in attendance time used for revision purposes Pupils will know: - about the nutrients requirement by all individuals and how they compare (U2.LO1); - how to use cooking and preparation techniques to produce dishes suitable to be served at Flip Flops (U2.LO3); Pupils will be able to: - explain what happens if individuals have excess or deficiency of nutrients (U2.LO1); - compare and contrast the nutritional needs of different groups of people (U2.LO1).		<b>NEA LO1 - NUTRITION</b>		<b>NEA LO2 - PLANNING, ANALYSIS AND SELECTION OF DISHES</b>		<b>NEA - PRACTICAL EXAMINATION PLANNING STAGES</b>		<b>UNIT 1 REVISION</b>																																																															
<b>Year 12 L3 FSN Unit 1</b> Introduction to course content and assessment processes Introduction to level 3 course content and review of food practices AC1.1 and LO2/3 theory on nutrients, vegetable cuts and pasties practical AC1.2 and LO2/3 theory on nutrients, lemon tarts and savoury rolls practical AC1.2 and LO2/3 theory on nutrients, mille feuille and gougères practical AC1.3 and LO2/3 theory on nutrients, strudel/cream e anglaise and chicken butchery practical AC1.4 and LO2/3 theory on nutrients, soup/bread and iced buns practical AC1.4 and LO2/3 theory on nutrients, focaccia and crackers practical Section A assessment & feedback and Tuncock's teacake challenge practical AC2.3 production methods and AC4.2 calculating requirements theory and homemade mayonnaise and coleslaw practical AC3.3 & 3.4 nutritional needs theory and casserole and macarons practicals AC4.1 evaluating diets theory and pasta week challenges Revision of LO1-4, meringues and macarons practical Section C assessment and feedback - gingerbread and presentation skills practical Introduction to coursework brief and recall of exam content through various activities Practical skill development in relation to the brief and AC3.4 situations that impact nutritional needs Selection of exam dishes, practice practical plans and interpretation of recipes (AC3.1) Email to head chef with justification of chosen menu (AC4.1) and practice practical Email to head chef with food safety procedures to be followed during production of menu (LO1) and practice practical Assessment, feedback and review of NEA completion AC3.1, 3.2 and 4.2 nutritional information in relation to the groups specific needs AC3.3 Production of menu planning and practice practicals weekly Practical examination week AC2.1 & 2.2 structure and classification of nutrients and preparation for interview Final submission of NEA for assessment LO1 revision and exam preparation LO2 and 3 revision and exam preparation LO4 revision and exam preparation Introduction to Unit 3 through practicals including denaturation, emulsification, caramelisation, coagulation and gelatinisation. Pupils will know: - how to keep food safe (U1.LO1) and how nutrients are structured and classified (U1.LO2); - how to use advanced cooking and preparation techniques to produce a number of high skill dishes (U1.LO6); Pupils will be able to: - explain the methods used by employees, employers and businesses as a whole to ensure food is safe to eat (U1.LO1); - explain the chemical structure of nutrients and the role they play in the diet (U1.LO2 and LO3); - demonstrate advanced preparation and cooking skills (U1.LO6).		<b>FOOD SAFETY AND NUTRITION</b>		<b>PRACTICAL DEVELOPMENT &amp; EXAM SKILLS PREPARATION</b>		<b>NEA - ANALYSIS OF SPECIFIC GROUP, SELECTION OF DISHES &amp; FOOD SAFETY PROCEDURES</b>		<b>NEA - NUTRITION &amp; PRODUCTION</b>		<b>UNIT 1 REVISION</b>		<b>INTRODUCTION TO Y13</b>																																																											
<b>Year 13 L3 FSN Unit 2</b> Introduction to course content and assessment processes Intro to Unit 2. Recap of key temperatures and high risk foods. AC1.1.8.2 Describe properties of microorganisms and caterpillar cake challenge. AC1.1.8.2 Describe properties of microorganisms ms. AC1.3 Explain how microorganisms affect food quality and vegetable tart practical. AC1.4 Assess how preservation methods prevent the growth of microorganisms ms. AC1.1-1.4 Introduce mock unit 2 and chocolate truffles practical. AC1.1-1.4 Assessment, feedback and learning review. AC2.1 Explain the physiology of food intolerances and fudge practical. AC2.2 Explain the physiological basis of food allergies. AC2.3 Explain the physiological basis of food poisoning and roast potato sensory analysis practical. AC2.1-2.3 Apply knowledge to mock unit 2 write up. AC2.4 Describe the symptoms of food induced ill health and gingerbread practical. AC2.4 Apply knowledge to mock unit 2 write up and develop practical presentation skills. AC2.1-2.4 Assessment, feedback and learning review. AC3.1 Describe food safety hazards in different environments and develop practical skills. AC3.2, AC3.3 Assess risks and control measures to food safety in different environments. AC3.1- 3.3 Apply knowledge to mock unit 2 write up and develop practical skills. AC3.4 Justify proposals for control measures in different environments. AC3.4 Apply knowledge to mock unit 2 write up and develop practical skills. AC3.1-3.4 Assessment, feedback and learning review. Introduction to unit mock brief. AC1.1-1.4 Mock exam write up and develop practical skills. AC1.1-1.4 Mock exam write up. AC2.1-2.4 Mock exam write up and develop practical skills. AC2.1-2.4 Mock exam write up. AC3.1-3.4 Mock exam write up and develop practical skills. AC3.1-3.4 Mock exam write up. Introduction to Unit 2 brief Completion of Unit 2 brief Pupils will know: - how the properties of micro-organisms are affected by their environment; - how to prevent the growth of microorganisms to prevent food spoilage. Pupils will be able to: - explain the properties of bacteria, viruses and fungi; - explain how preservation methods can prevent the growth of microorganisms and retain quality of food. Pupils will know: - how to describe the physiological basis and effects of food poisoning; - the physiological basis of food intolerances and allergies. Pupils will be able to: - explain how type of fat affects the texture and cooking time of potatoes; - describe the symptoms of food induced ill health. Pupils will know: - how to describe types of food poisoning, allergies and intolerances; - how to identify hazards, risks and suggest control measures for a variety of environments. Pupils will be able to: - explain the physiology and symptoms of a variety of food related causes of ill health; - construct their own risk assessment documents for a variety of scenarios. Pupils will know: - how to apply their knowledge of the assessment criteria to the brief; - how to break down the task instructions and construct their own risk assessment documents for a variety of scenarios. Pupils will be able to: - describe the microorganisms causing food to be unsafe to eat in the brief; - explain the physiological properties of food related ill-health.		<b>MICRO-ORGANISMS</b>		<b>HOW FOOD CAUSES ILL HEALTH</b>		<b>RISK ASSESSMENTS</b>		<b>MOCK UNIT 2</b>		<b>SUBMISSION OF UNIT 2 TO EXAM BOARD</b>																																																													
<b>Year 13 L3 FSN Unit 3</b> Introduction to course content and assessment processes Revision of food property changes and write up of denaturation/coagulation of protein molecules. Caramelisation and emulsification n types theory knowledge and cream caramel, mayonnaise, hollandaise and oil/vinegar practicals to enforce write Sol-gels and how their properties change and NEA AC1.1 completion Investigation into the food science that underpins the production of sponge cakes and experiment to find modifications that will reduce the cost for the local bakery in the example LAB LO1 assessment and feedback Introduction to LAB and identification of the food production problems with discussion on how they could be investigated The role of the standard ingredients and techniques involved in the LAB and control recipe practical AC1.1 and AC1.2 assessment, feedback and learning review Set success criteria for LAB investigations Identify the issues that need to be addressed in the LAB Propose practical options to solve the issues and plan experiments Scientific food investigations in relation to the LAB in order to solve the production problems AC2.3 and AC2.4 record the experiments completed with accurate data analysis AC2.5 evaluate the success of the investigations used to solve the problem LO3 proposal of options to solve the food production problem with scientific justifications Peer and self assessment of NEA and response to feedback Submission of Unit 3 NEA for internal assessment and moderation Review of Unit 3 NEA and final completion following feedback Unit 2 focus see long term plan cells AEI3-AG13 No longer in attendance time used for revision purposes Pupils will know: - how the properties of food change during manipulation processes; - how to organise an investigation and experiment with food production problems. Pupils will be able to: - explain the food science that underpins different food production problems; - apply experimental practices to investigate food production problems. Pupils will know: - how to identify and investigate the food production problem in the LAB; - how to set success criteria in relation to the issues that must be experimented; - the methods that can be used to investigate how to solve the food production problem. Pupils will be able to: - scientifically investigate the changes to food in relation to the LAB (U3.AC2.1); - plan experiments that will support the scientific investigations to solve the problems outlined (U3.LO3). Pupils will know: - scientific properties of food production and how they are influencing their investigations; - how to record and analyse data using a variety of methods; Pupils will be able to: - carry out scientific investigations to solve the food production problem in the LAB (U3.LO3); - record and process their findings (U3 AC2.3/4); - analyse their data to begin recommendations to solve the problems (U3.AC3). Pupils will know: - how to proofread work and respond to feedback; - how to be critical of their work and forward think to solve problems in food production; Pupils will be able to: - evaluate the success of their investigations (U3.AC2.5); - propose a range of practical options to solve the food production problem (U3.AC3.2); - justify their proposals scientifically (U3.AC3.3).		<b>UNIT 3 NEA MOCK - FOOD PRODUCTION PROBLEMS</b>		<b>UNIT 3 NEA PLANNING STAGES</b>		<b>UNIT 3 NEA EXPERIMENTAL WORK</b>		<b>UNIT 3 NEA PROCESSING DATA AND PRESENTING SOLUTIONS</b>		<b>L3 FSN DIPLOMA COMPLETION</b>																																																													