

KS3 Food

		Design and Technology Rotation	Food Rotation	Art Rotation
Year 7	Topic/Fertile Question	Material Principles: Sustainable Wildlife Home	Material Principles: An introduction to Food	Material Principles: A Bump in the Night
Year 8	Topic/Fertile Question	Cultures: Designer Stationary	Cultures: Foods of the World	Cultures: Food in Art
Year 9	Topic/Fertile Question	Identity: Zoomorphic Lamp	Identity: Food Choices	Identity: Portraits

Level 2 Hospitality and Catering

		Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Year 10	Topic/Fertile Question	Teacake Challenge	Bread Challenge	Pasta Challenge	Potato Challenge	Unit 1: The hospitality and catering industry Unit 2: Prep for exam	Unit 1: The hospitality and catering industry Unit 2: Prep for exam
	Key Themes	Unit 2 practical skills: Knife skills, presentation skills, plating, stencilling, tempering chocolate, caramel, spun sugar 2.1.1 Understanding the importance of nutrition 2.3.2 Presentation techniques	Unit 2 practical skills: Side dishes, carbohydrates: starches and sugars, proving, kneading, shaping, bread rolls, ciabatta, garlic flatbread 2.2.1 Factors affecting menu planning 2.3.1 How to prepare and make dishes	Unit 2 practical skills: Laminating pasta, tomato sauce, carbonara sauce 2.2.2 How to plan production 2.3.3 Food safety practices 2.3.1 How to prepare and make dishes	Unit 2 practical skills: Piping mash, deep fat frying, fats: saturated and unsaturated, 2.1.2 How cooking methods can impact on nutritional value 2.3.1 How to prepare and make dishes 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance	1.1.4 Contributing factors to the success of hospitality and catering provision. Basic costs, profit, sustainability	1.2.1 The operation of the front and back of house: workflow of the catering kitchen. equipment and materials required, used and managed within catering provision/kitchens. documentation and administration requirements used in a catering kitchen.
Year 11	Topic/Fertile Question	Unit 2: Exam	Unit 2: Exam	Unit 1: The hospitality and catering industry	Unit 1: The hospitality and catering industry		
	Key Theme	Scenario released Sept 1 st . Task 1a, 1b, 2a, 2b	Task 3a, 3b, 3c, 3d, 4a, 4b	1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate	1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering		