

Year 10

Autumn Term 1	Spring Term 1	Summer Term 1
Health and safety relating to food, Nutrition and the cooking environment	The main food groups, key nutrients and what is required as part of a balanced diet	Factors that can affect food choice and Food provenance
Autumn Term 2	Spring Term 2	Summer Term 2
The main food groups, key nutrients and what is required as part of a balanced diet	Catering for people with specific dietary requirements legislation in the food industry	Recipe development and how recipes can be adapted menu and action planning, Evaluate and consider how to improve completed dishes, Practical skills and techniques

Year 11

Autumn Term 1	Spring Term 1	Summer Term 1
Coursework Task 1 Investigation, planning and testing linked to exam board theme	Coursework Task 2 Investigation, planning and testing linked to exam board theme	Revision
Autumn Term 2	Spring Term 2	Summer Term 2
Coursework Task 1 Practical investigation linked to exam board theme and evaluation of findings.	Coursework Task 2 Practical exam to make a 3 course meal	Exams