

Catering	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 9	Introduction to catering. Learning basic knife skills and key terminology. Building independence in the kitchen. Practical dishes: vegetable soup, apple tartlets, stuffed peppers, fajitas	Basic nutrition, the Eat well guide and the 8 healthy eating guidelines. Adapting recipes to improve the nutritional content. Practical dishes: pizza, risotto, healthier cupcakes and a Christmas gingerbread man practical	Special Diets; Lactose Intolerance - milk investigation. Coeliac - different flour investigation. Diabetics and sugar free foods comparison.	Round the world food tour - look at food presentation, flavours and building on their skills. Theory lessons will look at nutrition and the effects of a poor diet.		Summer BBQ foods & theory revision for end of year assessment
	Skills: developing a wide range of professional skills and independence in the kitchen. Confidence and encouragement to try to flavours and cuisines. Food hygiene and safety. Basic nutrition. Professional knife skills.					
Year 10	Basic food hygiene, key temperatures. Learning to make butter, jam and recapping key skills. Introduction to coursework task.	Coursework projects. Practical sessions will give students an opportunity to practice their chosen dishes in preparation for their mock catering exam.	Understanding food labelling, the use of additives, food packaging and marketing. Practical will focus on food presentation skills	Pastry: Theory and practical to cover puff shortcrust, filo, choux and flaky pastry. Linked to afternoon tea practice coursework task.	Cake Making: Theory and practical to cover the four methods of cake making and understanding the science behind them. Linked to afternoon tea practice coursework task	Afternoon tea practical exam and revision for end of year assessment (theory)
	Skills: Food presentation and styling. Understanding food science. Adapting recipes to meet customer needs. Develop nutritional knowledge and understanding how to meet the needs of a wide range of customers.					

Year 11	<p>Revision. Introduction to coursework task. Practical Sessions: Building higher level skills - break making, shortcrust pastry lattice, deep frying, butchery, high level garnishes and decorations</p>	<p>Coursework projects. Practical sessions will give students an opportunity to practice their chosen dishes in preparation for their catering exam.</p>	<p>Coursework project continues - Practical exam shall be Feb - March 2018. Homework tasks: exam questions</p>	<p>Final coursework session then revision for AO1: the catering industry</p>	<p>Revision in preparation for final written exam - worth 40% of final grade WJEC Catering 13th June Revision in preparation for final written exam - worth 40% of final grade WJEC Catering 13th June</p>
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