

Year 10

	Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b
Topics Covered	Food safety & hygiene Functions of ingredients Terminology Stock control & food safety	Food safety & hygiene Functions of ingredients Types of menus Dietary requirements Terminology	Food safety & hygiene Customer Care Task 1 4 dishes containing Fruit/veg	Job roles within the catering industry. Cuts of veg Types of service Terminology	Food safety & hygiene Nutrition Types of pastry Types of cutlery Terminology	Task2 – meal for a friend. Foods for party Types of desserts Health & safety Terminology

Year 11

	Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b	
Topics Covered	Food safety & hygiene Foods suitable for cook chill event Nutrition/menu planning/presentation	Task 3 – three course meal for 10 people. Standards of service. Function planning	Food safety & hygiene Culinary terms Food safety Garnishes Terminology	Environmental considerations. Costing			