



Topic	Learning Objectives	Key Vocabulary	Learning Sequence	Linked Learning	Home Learning
<p>Practical skills Egg challenge Cottage pie Panna cotta, fruit coulis and short bread biscuit Stuffed chicken and savoury rice</p>	<p>Be able to present dishes to a restaurant standard.</p> <p>Use health and safety correctly in the food room.</p> <p>To set a dessert.</p> <p>Be able to cook meat correctly knowing the correct cooking temperatures.</p>	<p>Presentation</p> <p>Setting</p> <p>Chilling</p> <p>Temperature</p> <p>Safety</p> <p>Skills</p>	<p>A range of skills will be learnt though various dishes.</p> <p>Presentation skills will be incorporated into practical lesson.</p> <p>Portion control will be taught throughout.</p>	<p>Maths– measuring and weighing</p> <p>Literacy– following and reading methods and recipe’s</p>	<p>Ingredients will be sourced and checked for quality before practical lessons.</p>
<p>Unit 2 AC1.3 Explain the characteristics of unsatisfactory nutritional intake</p>	<p>Be able to describe visible and non-visible characteristics of unsatisfactory nutritional intake.</p> <p>Be able to relate characteristics to specific groups.</p> <p>Be able to explain with clear reasoning.</p>	<p>Characteristics</p> <p>Visible</p> <p>Non-visible</p> <p>Deficiencies</p> <p>Excesses</p>	<p>Note taking for NEA.</p> <p>Linking to food groups and recipe’s.</p> <p>Understand different conditions caused by unsatisfactory nutritional intake.</p>	<p>Literacy– keywords and written work.</p>	<p>Research deficiency’s and how they can be prevented.</p>
<p>AC1.4 Explain how cooking methods impact on nutritional values.</p>	<p>Be able to outline how cooking methods impact on nutritional value.</p> <p>Explain how a range of food production methods impact on nutritional value.</p> <p>Be able to provide reasoned statements.</p>	<p>Boiling</p> <p>Steaming</p> <p>Baking</p> <p>Grilling</p> <p>Stir-fry</p> <p>Roasting</p> <p>Poaching</p>	<p>Note taking for NEA</p> <p>Linked to the four dishes in NEA.</p> <p>Cook veg using the different methods, comment on taste texture to link to NEA and taste of chosen dishes (could be a homework task)</p>	<p>Literacy– keywords and written work.</p>	<p>Cook veg using the different methods, comment on taste texture to link to NEA and taste of chosen dishes.</p>



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<p>AC2.1</p> <p>Explain factors to consider when proposing dishes for menu's</p>	<p>Be able to consider factors when proposing dishes.</p> <p>Be able to explain with reasoning.</p>	<p>Seasonality</p> <p>Commodities</p> <p>Equipment</p> <p>Provision</p> <p>Finance</p> <p>Client</p>	<p>Note taking for NEA.</p> <p>Look at time of year, skills of staff, equipment available, time available, type of provision, finance, client base.</p> <p>Understand the wants and needs pf customers and be able to plan a dish according to these.</p>	<p>Literacy– keywords and written work.</p>	<p>Exam questions.</p>



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Practical skills Sticky toffee pudding Chicken Kiev Salted caramel and chocolate mousse	Be able to present dishes to a restaurant standard. Use health and safety correctly in the food room. To set a dessert. Be able to cook meat correctly knowing the correct cooking temperatures.	Presentation Setting Chilling Temperature Safety Skills	A range of skills will be learnt though various dishes. Presentation skills will be incorporated into practical lesson. Portion control will be taught throughout.	Maths– measuring and weighing Literacy– following and reading methods and recipe's	Ingredients will be sourced and checked for quality before practical lessons.
AC2.2 Explain how dishes on a menu address environmental issues	Be able to outline how dishes address environmental issues.	Environment Preparation Packaging Reduce Reuse Recycle	Note taking for NEA. Look at and discuss issues regarding conservation of water, packaging, reusing, reducing and recycling. Be able to link these issues to a brief or scenario.	Literacy– keywords and written work. DT– 6 R's.	Exam questions. Scenario's
AC2.3 Explain how menu dishes meet customer needs.	Be able to explain how dishes meet needs of specified customers. Explanations are comprehensive and credible.	Nutrition Organoleptic Cost Customers	Note taking for NEA Be able to link to brief and scenario's.	Literacy– keywords and written work.	Exam questions. Scenario's



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AC2.4 Plan production of dishes for a menu	Be able to dove tail recipe's in order to optimise time. Be able to consider contingencies when planning menu's. Be able to incorporate well considered special points and contingencies.	Contingencies Dove tailed Menu Method Timings	Note taking for NEA. Dove tail two recipe's by cutting and sticking the steps. Identify special points from two recipe's.	Literacy– keywords and written work.	Choose and dove tail two recipe's. Exam questions.
Mock exam Unit 2 NEA (9 hours total)	Be able to complete NEA using class notes taken. Plan and prepare two dishes based on the given brief.	Commodities Presentation Precision Portion Independently Appearance Garnish Creativity	Pupils will be given the flip flops brief and have a complete mock NEA. This will be completed on computers for AC1.1– AC2.4. (6 hours) This is done independently without teacher input or use of the internet. There will be a recipe bank for pupils to use if they wish. Four of the dishes planned for will be prepared in a practical session. (3 hours)	Literacy– keywords and written work.	



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Mock exam Unit 2 NEA (9 hours total)	Be able to complete NEA using class notes taken. Plan and prepare two dishes based on the given brief.	Commodities Presentation Precision Portion Independently Appearance Garnish Creativity	Pupils will be given the flip flops brief and have a complete mock NEA. This will be completed on computers for AC1.1– AC2.4. (6 hours) This is done independently without teacher input or use of the internet. There will be a recipe bank for pupils to use if they wish. Four of the dishes planned for will be prepared in a practical session. (3 hours)	Literacy– keywords and written work.	
Unit 2 NEA catch up.	Be able to complete the NEA using class notes.	Brief Nutrition Independence Commodities	Pupils will be given their mock NEA’s back and will be aware of the areas that need improvement. Tasks will be completed based on AC1.1-2.4. All pupils will improve their notes. Analysis of mock.	Literacy– keywords and written work.	Exam questions



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Unit 2 NEA (9 hours total)	Be able to complete NEA using class notes taken. Plan and prepare two dishes based on the given brief.	Commodities Presentation Precision Portion Independently Appearance Garnish Creativity	Pupils will be given the live brief and have a complete mock NEA. This will be completed on computers for AC1.1– AC2.4. (6 hours) This is done independently without teacher input or use of the internet. There will be a recipe bank for pupils to use if they wish. Four of the dishes planned for will be prepared in a practical session. (3 hours)	Literacy– keywords and written work.	



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Unit 1 exam resit preparation. (Exam– June)	Be able to answer exam style questions.	Hospitality Catering Kitchen Health and safety Food poisoning	Pupils will have revision sessions for unit 1, including exam style questions and past papers.	Literacy– keywords and written work.	Exam questions.



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