



# CURRICULUM OVERVIEW FOR DT-FOOD

KS3

**YEAR  
7**

**Practical Work:**

Fruit Salad, vegetable stir-fry, apple and sultana muffins, bread based pizza, practical assessment.

**Theory Work:**

Hygiene and safety, knife skills, oven safety, healthy eating, the eat well guide.

**YEAR  
8**

**Practical Work:**

Spaghetti Bolognese, fruit crumble, chicken fajitas, tuna and broccoli pasta bake, practical assessment.

**Theory Work:**

Hygiene and safety, dietary requirements, allergies and intolerances.

**Courses Delivered  
10 week Rotations**



**HALF TERM 1**

**HALF TERM 2**

**HALF TERM 3**

**YEAR  
9**

**PRACTICAL**

Pepperoni pull apart, bacon and mushroom risotto, Victoria sponge.

**THEORY**

Hygiene and safety, 4'C's, food safety, chilling and freezing, cooking temperatures.

**PRACTICAL**

Victoria sponge, chilli and rice, practical assessment, festive bake.

**THEORY**

Food poisoning, types of bacteria, costing of a recipe.

**PRACTICAL**

Sausage rolls, quiche, shepherds pie, samosa's, assessment.

**THEORY**

Menu planning, allergy training certificate.



# CURRICULUM OVERVIEW FOR DT-FOOD HOSPITALITY AND CATERING

KS4

**HALF TERM 1**   **HALF TERM 2**   **HALF TERM 3**   **HALF TERM 4**   **HALF TERM 5**   **HALF TERM 6**

**YEAR 10**

Variety of practical lessons to develop skills and food presentation  
Theory—1.4.2, 1.4.2

Variety of practical lessons to develop skills and food presentation  
Theory—1.4.3, 1.4.4

Variety of practical lessons to develop skills and food presentation  
Theory—1.1.1, 1.1.2, 1.1.3, 1.1.4

Variety of practical lessons to develop skills and food presentation  
Theory— 1.2.1, 1.2.1, 1.2.3,

Variety of practical lessons to develop skills and food presentation  
Theory- 1.3.1 1.3.2

Unit Variety of practical skills to develop skills and food presentation.  
Theory– unit 2, 1.2, 1.2.

**YEAR 11**

**Unit 2 NEA**  
Continue LO1 and LO2 .  
Practical lessons to improve skills.

**Unit 2 NEA**  
LO2 and LO3,  
Complete Mock NEA (November)  
Practical lessons to improve presentation.

**Unit 1 exam (Jan)**  
Practical lessons to improve skills.  
Revision for unit 1

**Completion of Unit 2 NEA.**  
Practical lessons to improve skills.

**Submission of Unit 2 NEA.**  
Unit 2 re-sits if needed

**END OF EXAMINATION PERIOD**

## WJEC (Eduqas) Level 1 / Level 2 Hospitality and Catering

**Unit 1:** The Hospitality and Catering Industry External Exam (40% of overall grade)  
Duration: 90 minutes

**Unit 2:** Hospitality and Catering in Action (60% of overall grade)  
Internal Controlled Assessment totalling 9 hours and production of a portfolio of work