

KS3	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	Kitchen hygiene and safety. Knife skills	The Eatwell guide. Measuring accurately	Reflecting on our skills. Use of the hob and grill	Beef and dairy farming. Learning to blend.	Writing a plan. Using the oven.	Reflecting on our skills. Dovetailing.
Year 8	A balanced diet. Rubbing in	Writing a plan of production. Rolling and crimping.	Reflecting on our skills. Repurposing food.	Arable farming. Analysing products and producing star diagram.	Writing plans to include health and hygiene. Portioning equally.	Reflecting on skills. Repurposing foods.
Year 9	Linking nutrients to the Eatwell guide. Higher level knife skills.	Nutritionally analysing dishes. Working with raw meat.	Dovetailing recipes. Peeling.	Wheat farming and flour production. Julienne vegetables.	Reflecting on our skills. Working with dough.	How to prevent food poisoning. Piping.
Hospitality and Catering						
KS4	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	The nutritional needs of adults and OAPs. Working with chicken and higher-level knife skills.	How cooking methods affect the nutritional content of food. High skill desserts.	The nutritional needs of toddlers and young children. Bread and pastry.	The nutritional needs of teenagers. Diets within different religions. Accompaniments.	Writing a dovetailed time plan. Piping.	Mock exam and reflection on how you performed.
Year 11	Non-examinable assessment preparation. Savoury high skills dishes	Non- examinable assessment preparation. High skill desserts.	Non-examinable assessment. Reflecting and analysing practical exam.	The hospitality and catering industry.	The hospitality and catering industry.	Preparing for exam.

*Full and detailed curriculum maps used by the Academy are available on request