

Year	Autumn	Spring	Summer
8	<ul style="list-style-type: none"> <li>• Nutrition</li> <li>• Food Safety</li> <li>• Food Hygiene</li> <li>• Use techniques in preparation and cookery of commodities.</li> </ul>	<ul style="list-style-type: none"> <li>• Food Science</li> <li>• Commodities</li> <li>• Functions of ingredients</li> <li>• Cookery methods</li> <li>• Use techniques in preparation and cookery of commodities.</li> </ul>	<ul style="list-style-type: none"> <li>• Preparation Methods</li> <li>• Provenance &amp; Sustainability</li> <li>• Use techniques in preparation and cookery of commodities</li> </ul>
9	<ul style="list-style-type: none"> <li>• Research products from a design brief</li> <li>• Special diets</li> <li>• How menu dishes meet customer needs</li> <li>• Plan production of dishes for a menu</li> <li>• Use techniques in preparation of commodities.</li> </ul>	<ul style="list-style-type: none"> <li>• Research products from a design brief</li> <li>• Functions of macro nutrients in the human body</li> <li>• Compare nutritional needs of specific groups at different life stages.</li> <li>• Characteristics of unsatisfactory nutritional intake</li> <li>• How cooking methods impact on nutritional value</li> <li>• Use techniques in preparation of commodities.</li> </ul>	<ul style="list-style-type: none"> <li>• Research products from a design brief</li> <li>• Food related causes of ill health</li> <li>• The role and responsibilities of the Environmental Health Officer (EHO)</li> <li>• Food safety legislation</li> <li>• Common types of food poisoning</li> <li>• The symptoms of food induced ill health.</li> <li>• Use techniques in preparation of commodities</li> </ul>
10	<b>Hospitality and Catering</b>	<ul style="list-style-type: none"> <li>• The operation of the kitchen</li> <li>• The operation of front of house</li> </ul>	<ul style="list-style-type: none"> <li>• Food safety and legislation</li> </ul>

	<ul style="list-style-type: none"> <li>• The structure of the hospitality and catering industry</li> <li>• Job requirements within the hospitality and catering industry</li> <li>• Personal safety responsibilities in the workplace</li> <li>• Risks to personal safety in hospitality and catering</li> <li>• Use techniques in preparation and cookery of commodities.</li> <li>• Nutrition</li> </ul>	<ul style="list-style-type: none"> <li>• How hospitality and catering provision meet customer requirement.</li> <li>• Use techniques in preparation and cookery of commodities.</li> <li>• Nutrition and the customer</li> </ul>	<ul style="list-style-type: none"> <li>• Review option for hospitality and catering provision</li> <li>• Recommend options for hospitality provision.</li> <li>• Use techniques in preparation and cookery of commodities.</li> <li>• Effect on nutrition once cooked.</li> </ul>
11	<p><b>NEA unit 2 brief</b></p> <ul style="list-style-type: none"> <li>• Use techniques in preparation and cookery of commodities.</li> </ul> <p><b>Unit 1 preparation</b></p> <ul style="list-style-type: none"> <li>• Hospitality and Catering Industry</li> <li>• Health and safety in the workplace</li> </ul>	<ul style="list-style-type: none"> <li>• HACCP and Bacterium types</li> <li>• Job roles in hospitality and Catering</li> <li>• Environmental factors linked to food and menu choices.</li> </ul> <p><b>NEA unit 2 brief</b></p> <ul style="list-style-type: none"> <li>• Use techniques in preparation and cookery of commodities.</li> </ul>	<ul style="list-style-type: none"> <li>• Plan the production of dishes to meet the needs of all customers.</li> <li>• Assessing customer needs</li> <li>• Use techniques in preparation and cookery of commodities.</li> </ul>

## Curriculum Overview – Food Technology, Hospitality and Catering- Shotton Hall.