

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 9	Focus: Unit 1 LO1 – Understand the environment in which hospitality and catering providers operate (AC1.1-1.2) <i>Practical: Knife skills H&S</i>	Focus: Unit 1 LO1 – Understand the environment in which hospitality and catering providers operate (AC 1.2-1.4) Assessment 1 <i>Basic skills: pastry, bread, pasta</i>	Focus: Unit 1 LO2 – Understand how hospitality and catering provision operates (AC2.1) <i>Group tasks Starters</i>	Focus: Unit 1 LO2 – Understand how hospitality and catering provision operates (AC2.1-2.2) Assessment 2 <i>Mains</i>	Focus: Unit 1 LO3 – Understand how hospitality and catering provision meets health and safety requirements (AC3.1-3.2) <i>Mains</i>	Focus: Unit 1 LO3 – Understand how hospitality and catering provision meets health and safety requirements (AC3.3) Assessment 3 <i>Desserts</i>
YEAR 10	Focus: Unit 1 LO4 – Know how food can cause ill health (AC4.1-4.3) <i>Desserts Presentation</i>	Focus: Unit 1 LO4 – Know how food can cause ill health (AC4.4-4.5) Assessment 4 <i>Dietary needs focus</i>	Focus: Unit 1 LO5 – Be able to propose a hospitality and catering provision to meet specific requirements (AC5.1-5.2) <i>Dietary needs focus</i>	Focus: Unit 2 LO1 - Understanding the importance of nutrition when planning menus (AC1.1-1.2) Assessment 5	Revision for Unit 1 exam	Focus: Unit 2 LO1 - Understanding the importance of nutrition when planning menus (AC1.3-1.4) <i>Nutritional needs focus</i>
YEAR 11	Focus: Unit 2 LO2 – Understand menu planning (AC2.1-2.2) <i>Skills recap focus</i>	Focus: Unit 2 LO2 – Understand menu planning (AC2.3-2.4) Assessment 6 <i>Timing and working independently practice</i>	Focus: Unit 2 LO3 – Be able to cook dishes (AC3.1-3.5) <i>Unit 2 dishes focus</i>	Unit 2 exam (in lesson – 9 hours)	Revision for Unit 1 retake if needed	