



Curriculum Map- Food Science & Hospitality and Catering 2021-22

Below is a curriculum map, showing what is taught at each stage of the year.

	Term 1.1	Term 1.2	Term 2.1	Term 2.2	Term 3.1	Term 3.2
Year 7	HEALTHY EATING Eat well plate, macro/micro nutrient, energy from food	HEALTH AND SAFETY Hygienic practices, introduction to the kitchen	ROLE OF CARBOHYDRATES Complex, simple, tasting	ROLE OF PROTEINS IN THE BODY Meat and non-meat sources	ROLE OF FATS IN THE BODY Saturated and unsaturated	Practical Assessment Healthy breakfasts Independent kitchen skills
Year 8	Micronutrients Micronutrients, vitamins, minerals, special diets	DIFFERENT COOKING METHODS Stir frying, steaming, boiling	PRACTICAL SKILLS Cheese straws, scone based pizza, sausage rolls	SPECIALIST DIETS Adapting diets for different groups	FOOD POISONING Bacterial	FOOD SAFETY LEGISLATION Practical assessment: prepare a meal for a specific brief
Year 9	FOOD PROVENANCE Free range, organic, fair trade, GM, carbon footprint	Environmental Impact Food miles Vegan - the green choice	NUTRITION IN THE LIFE CYCLE Teenagers -Older adults	PRACTICAL SKILLS Naan bread, vegan brownies, sweet and sour chicken	FOOD RELATED CAUSES OF ILL HEALTH Contamination, bacterial, chemical, HACCP	PRACTICAL Practical assessment: prepare a meal for a specific brief
Year 10	LO4: Know how food can cause ill health	LO4: Know how food can cause ill health	LO1: Understand the environment in which hospitality and catering providers operate LO5: To be able to propose a hospitality and catering provision to meet specific requirements	LO1: Understand the environment in which hospitality and catering providers operate LO2: Understand how hospitality and catering provisions operate	LO3: Understand how hospitality and catering provisions meet health and safety requirements	Unit 1 Revision Practical Assessment - plan, prepare and present a dish to meet the brief
Year 11	NEA Unit 2 AC1	NEA Unit 2 AC2 Unit 1 revision LO2; LO3	January Exam Unit 1 Mock NEA	NEA	Unit 1 Revision - for retakes	

