



UPDATED: September 2021

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39
	Autumn 1							Autumn 2					Spring 1					Spring 2					Summer 1					Summer 2											
Year 7	Group 1: Basic practical skills, safety and hygiene, evaluation, eat-well guide and food provenance, Test on rotation AFL self assess and stick it note Do Now to improve							Group 2: Basic practical skills, safety and hygiene, evaluation, eat-well guide and food provenance, Test on Rotation. AFL self assess and stick it note Do Now to improve					Group 3: Basic practical skills, safety and hygiene, evaluation, eat-well guide and food provenance, Test on rotation. AFL self assess and stick it note Do Now to improve					Group 4: Basic practical skills, safety and hygiene, evaluation, eat-well guide and food provenance, Test on rotation. AFL self assess and stick it note Do Now to improve					Year 8																
Year 8	Group 1: Develop practical skills, safety and hygiene, nutrition and sensory evaluation, Test. AFL self assess and stick it note Do Now to improve				Group 2: Develop practical skills, safety and hygiene, nutrition and sensory evaluation, Test. AFL self assess and stick it note Do Now to improve				Group 3: Develop practical skills, safety and hygiene, nutrition and sensory evaluation. AFL self assess and stick it note Do Now to improve n, Test				Group 4: Develop practical skills, safety and hygiene, nutrition and sensory evaluation, Test. AFL self assess and stick it note Do Now to improve				Group 1: Continuation of rotation 1, Research tasks		Group 2: Continuation of rotation 1, Research tasks		Group3: Continuation of rotation 1, Research tasks		Group 4: Continuation of rotation 1, Research tasks		Year 9														
Year 9	Start WJEC/EDUCAS Award Unit 1 – EHO, HACCP, safety and hygiene, hazards and practical skills, Tests every 6 weeks.				Unit 2 – Nutrients, nutritional needs, environmental issues and practical skills, Test every 6 weeks				Unit 2 – Cooking methods, time plans and presentation techniques, Tests every 6 weeks				Mini- assessment Unit 2 – SATSUMA analysis and sensory evaluation				Recap food poisoning, nutrition and EHO, Exam practice.					Year 10																	
Year 10	Unit 2: EHO 6RS, a visit to Fareham College/catering in school and environmental issues, Tests every 6 weeks.					Unit 1 -Types of hospitality, suppliers, services, a visit to Fareham College and kitchen operation / front of house, Tests every 6 weeks.					Coursework Unit 2, practice assignment and mock exam/PPE					Unit 1 – Health and safety, time plans and menu planning, Tests every 6 weeks. PPEs / Work Experience					Year 11																		
Formative Assessments: All Years students identify place on learning objectives and then after peer evaluation write up Do Now in order to improve																																							
Year 11	Unit 1 – Revision L01, L02, L03, L04, L05 Exam practice questions and Nov PPEs					Unit 2 – Actual Controlled Task Recap Unit 1 – structure of hospitality and catering, working conditions, kitchen specifics, health and safety					EHO, food log, food positioning, review H&C options and PPE 2					Exam preparation – quizzes, techniques, PiXL and Senca					GCSE Exams																		

**\* Summative Assessments**

Year 7&8 end of rotation tests

Year 9 half-termly tests

Year 10 half-termly tests plus mock PPEs practical and theory

Year 11 Practice papers and mock PPEs, real controlled practical exam, practice exam papers

**# Reflection**

Year 7 and 8 Self-evaluation of practical lesson

Peer assessment of marked work and www and Do Now completed.

Discussion of Technology assessment sheet and compare with other two material areas.

Year 9 Self-assessment and grading of practical work. WW and Do Now completed in assessment sheets

Group discussion Year 10 and 11 analysis of teacher assessment of written work. Analysis of practical work with comparisons made, www and Do Now completed

**ASPIRE**

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