

Y10	Module 1	Module 2	Module 3	Module 4	Module 5	Module 6
Practical	<b>Plating up activity</b>  Practising decorations & garnishes  <b>Practising basic skills</b>  Master Chef style signature dish  Enchiladas  Lasagne  <b>Electrical Equipment</b>  Dish made using small electrical equipment x2	<b>Party Food</b>  Sausage Rolls (HMD Flaky pastry)  Vegetable Samosas  Decorated Shortbread Biscuits  Savoury Pinwheels (Bread dough)  Mini Bakewell Tarts (HMD pate sucre pastry)  Own Party Food Dish	<b>Dishes using Mince</b>  Burgers, Rolls and Coleslaw with HMD Mayo  Cottage/Shepherds Pie  Own Mince Dish e.g. Tacos  <b>Cake making methods</b>  Creaming e.g. cupcakes, Vic. Sandwich  Whisking e.g. Swiss Roll/Deco Roll	<b>High Skills</b>  Vegetable Cuts  Chicken & Vegetable Stir Fry  Homemade Pasta - Ravioli  Homemade Pasta – Spag/Tag Bolognese  Jointing a Chicken – Kiev/Goujons (freeze rest of chicken)  Chicken Pie (HMD flaky pastry and defrosted chicken)	<b>High Skills</b>  Pizza Star  Chelsea Buns  Vegetable Soup & Breadsticks  Mini Choux Buns with Crème Pat & Chocolate Ganache  Lemon Meringue Pie  Skill Development	<b>Practice CA Task 1</b>  Main Course  Main Course sides  Dessert  Dessert sides
Theory	<b>LO4:</b>  <b>AC4.1</b> Food Safety  Key Temperatures  <b>AC 4.4, 4.5</b> Types of Food Poisoning & symptoms  <b>AC 4.2, 4.3</b> The role of the EHO & Food safety legislation	<b>LO4:</b> <b>AC 4.1, 4.5</b> Food Intolerances and Allergies  <b>LO1:</b> <b>AC 1.1</b> Types of Establishment  <b>AC 1.1</b> Types of Service  <b>AC 1.1, 1.2, 1.3</b> Job Roles	<b>LO1:</b>  <b>AC 1.1</b> Standards and Ratings  <b>AC 1.1</b> Suppliers  <b>AC 1.4</b> Factors affecting Success  Review LO1	<b>LO2:</b>  <b>AC 2.1</b> Layout and Work Flow  <b>LO3:</b>  <b>AC 3.1, 3.2</b> Health and Safety  <b>AC 3.3</b> HACCP	<b>LO5:</b>  <b>AC 5.1, 5.2</b> Practice suggesting establishments  Review LO1, LO2 and LO3	Revision exercises  <b>Exam:</b>

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