

Y10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Practical	Plating up activity	Party Food	Dishes using Mince	Complex Skills	Complex Skills	
	Practising decorations & garnishes	Sausage Rolls (HMD Flaky pastry)	Burgers, Rolls and Coleslaw with HMD Mayo	Homemade Pasta - Ravioli	Tagliatelle Bolognese	Main Course
	Practising basic skills	Vegetable Samosas	Cottage/Shepherds Pie (pipe mash on)	Jointing a Chicken - Kyiv/Goujons (freeze rest of chicken)	Lemon Meringue Pie	Main Course sides
	Master Chef style signature dish	Decorated Shortbread Biscuits	Own Mince Dish e.g. Tacos	Chicken Pie (HMD flaky pastry and defrosted chicken)	Practice CA Task	Dessert
	Enchiladas	Savoury Pinwheels (Bread dough)	Complex Skills	Mid year Practical exam	Main Course side dishes	Dessert sides
	Lasagne	Pizza Star & PW	Vegetable Cuts - Chicken & Vegetable Stir Fry	Mini Choux Buns with Crème Pat & Chocolate Ganache	Dessert side dishes	<u>End of Y10 Practical Exam</u>
	Electrical Equipment	Mini Bakewell Tarts (HMD pate sucre pastry)				
	Dish made using small electrical equipment x2	Own Party Food Dish	<i>Y11 Practical Exams taking place which will affect practical lessons during this half term</i>			

Theory	<p><u>1.4 Food Safety in H & C</u></p> <p>1.4.1 Food Safety; Food labelling laws</p> <p>1.4.3 Cross contamination; Key Temperatures</p> <p>1.4.1 & 1.4.2 Food related causes of ill health inc. types of Food Poisoning; Food Intolerances and Allergies; symptoms & signs of food induced ill health</p> <p>1.4.4 The role of the EHO & Food safety legislation</p>	<p><u>1.1 H & C Provision</u></p> <p>1.1.1 Types of Provision (Establishments)</p> <p>1.1.1 Types of Service; Standards and ratings</p> <p>1.1.2 Job Roles inc. Personal attributes and Qualifications</p> <p>Review 1.4</p>	<p><u>1.1 H & C Provision</u></p> <p>1.1.3 Contracts; Remuneration & benefits; Supply & demand</p> <p>1.1.4 Factors affecting Success; Costs; Profit; Environmental impact; Technology; Media</p> <p>Review 1.1</p> <p><u>Mid Year Mock Exam</u></p>	<p><u>1.2 How H & C provisions operate</u></p> <p>1.2.1 Layout and Work Flow; Equipment; Documentation</p> <p>1.2.2 Customer needs; Customer rights; Equality</p> <p>1.2.3 Customer requirements; Customer expectations; Customer demographics</p> <p>Review 1.1 & 1.4</p>	<p><u>1.3 Health & Safety in H & C</u></p> <p>1.3.1 Health and Safety (inc. HASAWA, COSHH, RIDDOR, PPER, Manual handling) Record keeping - accident forms & RAs</p> <p>1.3.2 Food Safety - HACCP</p> <p>Review 1.2, 1.2 & 1.4</p> <p>Start Practice CAT PowerPoint</p>	<p><u>Review 1.1 - 1.4</u></p> <p>Continue Practice CAT PowerPoint</p> <p>Revision exercises</p> <p>End of Y10 Mock Exam: 80 Minutes 80 Marks</p>
--------	---	--	--	--	--	--