

# FOOD CURRICULUM MAP



## FURTHER STUDY

- Professional Cookery Level 2.
- Advanced Professional Cookery Level 3.
- Food & Beverage Service Level 2.
- Food & Beverage Service Supervision Level 3

## CAREER PATHS

- Food Production & cooking Apprenticeship
- Sous Chef
- Restaurant/ Hotel manager
- Bar/waiting staff

## SKILLS

Plan, follow instructions, work independently, tidy area, critique work & products, present work, meet the needs of a customer, Level 2 Food Safety Course

## INTEREST

A continued passion and love of learning about cooking

Making a successful Business

- Profit
- Advertising
- Reviews
- Star ratings

How food can cause ill health  
Food Poisoning  
Role of the EHO

REVISION

REVISION & EXAM

### Structure of the Hospitality & Catering Industry

- Health & Safety
- Providers
- Job types & roles
- Types of service
- Operation of a kitchen



Practical Exam & Coursework

YEAR 11

### Evaluations

- Sensory vocabulary
- Adaptations
- Presentation techniques

### Planning a Menu

- Types of menu
- Customers
- Special diets
- Who, what, When, why

### Producing a Time

- Dovetailing recipes
- Ordering processes

### Culinary Terms

- Specific terminology
- Types of Equipment
- Cooking preparation & methods

Mark 6  
Chicken Fajitas  
Pasta & sauce  
Sweet & sour

WJEC Level 1/2  
Hospitality & Catering  
Award

### Nutrition

- Nutrients role in the body
- What food contain them
- Effects of Nutritional deficiency

### Nutrition

- The Eatwell Plate
- Nutrients in Takeaway food
- Use of Nutrition Calculator
- Planning a menu

### Costings

- Portion control
- Profit

### Environment

- Reuse
- Reduce
- Recycle
- Packaging & labels

### Evaluations

- In-depth analysis of products

YEAR 10

### Health & Safety

- Rules & Procedures
- Cross Contamination
- Critical Temperatures
- Food Poisoning
- HACCP
- Environmental Health Officer

### Health & Safety

- Rules & Procedures revisited

### Healthy Takeaway Food

- Research into Takeaways in local area

YEAR 9

### Evaluations

- Detailed sensory Vocabulary

### Food Commodities

- Food Miles
- Seasonal Food

### RESEARCH

- Chinese Food
- Indian Food

### Staple Foods

- Potato Research
- Pasta Research

Mark 6  
Pasta & Ragù  
Chinese Noodles  
Sausage Risotto  
Cardamon Buns

- Task 1 Protein Research Task
- Task 2 Nutritional value of Takeaway food
- Task 3 Design Takeaway food for a Festival

### International Cuisine

- Food from around the world

Mark 6  
Dip & Dipper  
Chicken Goujons  
Scone Pizza  
Cheese Scones

### Food Preparation

- Knife skills
- Use of boards

### Cooking Methods

- Baking

### Evaluations

- Sensory vocabulary

YEAR 8

### Health & Safety

- Recap rules & procedures

### Hygiene

- Washing up
- Hygiene practices
- Personal Hygiene



### Health & Safety

- Knives
- Cooker
- Equipment

### Eatwell Plate

- Healthy Eating

YEAR 7

AC1

AC2

AC3

AC4

**CATERING SKILL**  
Apply Health, Safety & Hygiene rules in a kitchen

**CATERING SKILL**  
Describe functions of nutrients in the human body

**CATERING SKILL**  
Use techniques in preparation of commodities

**CATERING SKILL**  
Plan, present, and evaluate products  
Adapt & improve