



CURRICULUM PLANS: FOOD TECHNOLOGY & GCSE CATERING

Yr	AUTUMN TERM 1	AUTUMN TERM 2	SPRING TERM 3	SPRING TERM 4	SUMMER TERM 5	NEW SCHOOL YEAR BEGINS	SUMMER TERM 6
7	The Basics	Fruit and Vegetables	Fruit and Vegetables	Rice	Pasta and Potatoes		The Basics
8	Fruit and Vegetables	Fruit and Vegetables	Rice	Pasta and Potatoes	Bread and Grains		Bread and Grains
9	Fat and Sugar	Fat and Sugar	Milk and Dairy Products	Eggs and Alternative Proteins	Meat and Fish		Health, Safety and Hygiene
10	The Food and Drink Industry	Job Roles, Terminology and Food Preparation	Controlled Assessment on Dairy Products	Controlled Assessment on Dairy Products and Food Commodities	Food Commodities		Nutrition and Menu Planning
11	Controlled Assessment on International Cuisine	Controlled Assessment on International Cuisine	Controlled Assessment on International Cuisine, Costing and Portion Control	Specialist Equipment and Environmental Considerations	Revision		Revision