

Half term	Unit Title Hyperlink to SOW	Description
9.1	Advanced cooking skills: Commodities	Skills Building. Introduction to health and safety, nutrition and the Eatwell guide.
9.2	Advanced cooking skills	Skills Building, planning and making assessment
9.3	Advanced cooking skills : Afternoon Tea	Afternoon tea project - practical skills. UNIT 1 L03 Understand how Hospitality and catering provision meets and safety requirements.
9.4	Advanced cooking skills: Afternoon tea	Afternoon tea project - practical skills. UNIT 1 L03 Understand how Hospitality and catering provision meets and safety requirements.
9.5	Hospitality & Catering : World food project	WORLD FOOD Project Unit 1 L04 How food can cause ill health. Food storage, preparation. Take Food Hygiene qualification Level 2. Be able to cook dishes. Develop and improve skills. TAKE FOOD HYGIENE CERTIFICATE

9.6	Hospitality & Catering world food project	WORLD FOOD PROJECT Unit 2 L01 Nutrition Review all nutrients. Understand the importance of nutrition when planning meals. Understand menu planning. .Cooking with commodities.
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