

Curriculum Map						
Year 10						
Half term	Unit title with hyperlink to scheme of work	Unit summary	Skills & content covered	Skills & content revisited	Summary of formative marking, feedback and student response	Summative assessment schedule, including assessment criteria
Autumn 1		Unit 1.1: Understanding the environment in which hospitality and catering providers operate.	Unit 1 L01 Understand the environment in which hospitality and catering providers operate. Focus on food service. Practical links with understanding the nutritional needs of different groups. Unit 2 Advanced cooking skills, making a roux, souffle, more complex high skilled practical dishes.	Revisit basic skills, making a roux, bread making in order to produce higher skilled dishes.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including self assessment of practical tasks.	Summative assessment of theory homework tasks.
Autumn 2		Unit 1.1: Understanding the environment in which hospitality and catering providers operate.	Unit 1 L01 . Focus on food service. Practical links with understanding the nutritional needs of different groups Unit 2 preparation: understanding the nutritional needs of selected groups.	Students to use knowledge gained to work independently in practical work. Using Nutritional knowledge gained to apply to scenarios given.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including self assessment of practical tasks.	Summative assessment of theory homework tasks. End of term Unit 1 L01 assessment, students to fulfil the learning requirements for understanding the environment in which hospitality and catering providers operate.
Spring 1		Unit 2 : Mock NEA. Planning and preparing dishes to meet a brief.	Unit 2: Understand the nutritional needs of certain groups based on a given brief. Student to plan and prepare a range of dishes that might be suitable for these groups	Using work form previous term to analyse and understand address target groups nutritional needs	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including self assessment of practical tasks.	Summative assessment in the form of feedback from NEA marking
Spring 2		Unit 2 : Mock NEA. Planning and preparing dishes to meet a brief focus on planning to prepare dishes Unit 1: L02: Operation of a kitchen	Unit 2: Time plans and ingredient lists. Recipe justification and menu planning to suit customer needs.	Knowledge of planning and preparing dishes. Students to refine cooking skills and presentation skills.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including self assessment of practical tasks.	Summative assessment in the form of feedback from NEA marking
Summer 1		Unit 2 : Mock NEA. Planning and preparing dishes to meet a brief. Unit 1: Mock revision	Unit 2: mock practical assessment and evaluation Unit 1: Revision	Time management and presentation skills.	Formative assessment during practical tasks	Mock NEA work will receive Summative feedback.
Summer 2		Unit 2 : Mock NEA. Planning and preparing dishes to meet a brief. Unit 1: Mock revision	Unit 1: Revision for L01-L04 Preparation for Unit 2: investigating the nutritional needs of different groups: practice scenarios in preparation of NEA.	Revisit the needs of different groups		End of year unit 1 mock exam. Unit 2 mock practical exam that will be marked in accordance to the exam board criteria.