

Curriculum Map						
Year 11						
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 2: NEA : Hospitality and Catering in Action	Unit 1 L01: Understanding the nutritional needs for different groups.	NEA work from Y10	Formative feedback in food practical lessons for preparation for unit 2 assessment.	
Autumn 2		Unit 2: NEA : Hospitality and Catering in Action Unit 1: Exam Preparation	Unit 1: Planning and preparing dishes for the final NEA assessment: this includes practicing dishes that will be suitable. Time plans and ingredient lists.	NEA work from Y10	Formative feedback in food practical lessons for preparation for unit 2 assessment.	Summative assessment in mock exam.
Spring 1		Unit 2 NEA: practical assessment and evaluation	Students will carry out practical assessments and complete all evaluations.	NEA work from year 10	Formative feedback in food practical lessons for preparation for unit 2 assessment.	
Spring 2		Unit 2 NEA: practical assessment and evaluation	Students will carry out practical assessments and complete all evaluations.	NEA work from year 10	Formative feedback in food practical lessons for preparation for unit 2 assessment.	
Summer 1		Unit 1: Revision on AO1 and AO2				feedback form homework's and exam practise questions.
Summer 2		Unit 1: Revision on AO3 and AO4				feedback form homework's and exam practise questions.