



Knowledge and application

Storage  
Cooking  
Cooling  
Critical temperatures

Working conditions within the Industry:

Seasonal foods  
Christmas practical

DIRT time

Mid year assessment  
Mock examination

Job roles in the Food Industry

DIRT time

Knowledge and application

Job roles

Staffing hierarchy

Kitchen organisation

key

	Cultural capital		PSHCE		Careers		Literacy focus		Knowledge and application		DIRT		summative assessment
--	------------------	--	-------	--	---------	--	----------------	--	---------------------------	--	------	--	----------------------

Year 11 Summer Term 2

Year 11 Summer Term 1

Year 11 Spring Term 2

Year 11 Spring Term 1

Year 11 Autumn Term 2

Year 11 Autumn Term 1

DIRT time

Extended write

Demonstration and practical eggs  
Quiche meringues

AC1

AC2

DIRT time

Food legislation  
HACCP  
Acts

AC4 food safety

Types of food poisoning

<https://www.bbc.co.uk/teach/class-clips-video/food-safety/zftkjhv>

AC2.1 Hospitality operations

Ambitions week

The environment  
6Rs

Tax and VAT

Mid year assessment  
Mock examination

Job roles in the Food Industry

Contract types

Knowledge and application

Job roles

AC1.1 Describe the structure of the hospitality and catering industry.

The food Industry the structure