

Winstanley Two Year Overview for GCSE WJEC Catering

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
YEAR 10	Theory: Hygiene Health & safety Industry structure Nutrition Practical: Sweet & savoury pastry	Theory: HACCP Research & evaluation skills Environmental issues Practical: Food preparation – Meat, fish, pasta, rice in sauces	Theory: Menu planning Culinary terms Costing & portion control Practical: Cake making & decorating Fruit & dairy desserts	Theory: Timeframe Mark scheme Requirement & research for assessment Food preparation Practical: Independent work for assessment	Controlled Assessment 1 Theory: Evaluation of assessment Specialist equipment Practical: Buffet food Breads	Theory: Food preparation Nutrition Legislation Practical: Vegetarian Sponge based desserts
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
YEAR 11	Theory: Research on two countries Healthy eating Vegetarianism Practical: Two course meals	Theory: Research on chosen assessment focus Practical: Independent two course meals linked to assessment focus	Theory: Research on chosen country Nutritional analysis Planning Practical: Independent two course meals linked to assessment focus	Controlled Assessment 2 Theory: Complete outstanding Revision	REVISION & EXAMS	EXAMS