

| COOKING AND NUTRITION CURRICULUM 2022 | YEAR 7<br>ROTATION                                | YEAR 8<br>ROTATION                               | YEAR 9<br>ROTATION                       | YEAR 10                                      | YEAR 11  |
|---------------------------------------|---|--|--|--|--|
| TERM 1                                | Hygiene and Safety<br>Through Cooking             | Making Quick Main<br>Meals                       | Sauce Making Through<br>Cooking          |  | Unit 2 Controlled<br>Assessment Portfolio          |
| TERM 2                                | Knife Skills and<br>Confidence Through<br>Cooking | Learning About Healthy<br>Eating Through Cooking | Adapting Base Recipes<br>Through Cooking | Catering/Cooking Skills                      | and Catering/Cooking Exam                          |
| TERM 3                                | Hygiene and Safety<br>Through Cooking             | Making Quick Main<br>Meals                       | Sauce Making Through<br>Cooking          | Building<br>Knowledge                        | Cooking Exam                                       |
| TERM 4                                | Knife Skills and<br>Confidence Through<br>Cooking | Learning About Healthy Eating Through Cooking    | Adapting Base Recipes Through Cooking    | Building/Learning for The Unit 1 Hospitality |  |
| TERM 5                                | Hygiene and Safety<br>Through Cooking             | Making Quick Main<br>Meals Through Cooking       | Sauce Making Through<br>Cooking          | Exam   | Revision for Unit 1<br>Written Hospitality<br>Exam |
| TERM 6                                | Knife Skills and<br>Confidence Through<br>Cooking | Learning About Healthy<br>Eating Through Cooking | Adapting Base Recipes<br>Through Cooking |  | GCSE Exams   |