AAN Food CURRICULUM MAP

Curriculum rationale & design	Our Vision: To inspire and equip scholars with the knowledge, skills, and confidence to thrive in the world of hospitality and catering. We aim to foster a lifelong passion for food, nutrition, and service through hands-on learning that values creativity, teamwork, and professionalism. Our department empowers learners to make informed, sustainable, and healthy choices while exploring diverse cuisines, developing practical industry skills, and understanding the importance of food in promoting wellbeing and community. We strive to nurture responsible, skilled, and ambitious young people prepared for further study, future careers, and the joy of sharing good food with others.
Curriculum aims	The aim of our curriculum is to: . We strive to nurture responsible, skilled, and ambitious young people prepared for further study, future careers, and the joy of sharing good food with others. • :" Give a man a fish, and he will be hungry again tomorrow; teach him to catch a fish, and he will be richer all his life."
Assessment	Scholars complete, baseline tests, endo of module tests. Practical assessments and marked through observation.

2025 2026	**Autumn 1** **Unit 1**	**Autumn 2** **Unit 2**	**Spring 1** **Unit 3**	**Spring 2** **Unit 4**	**Summer 1** **Unit 5**	**Summer** **Unit 6**
Year 7	Scholars will study hygiene and safety. Safe and confident knife skills Dippy divers Pasta salad Flap jack Ragu sauce Seasonal cook	Scholars will study hygiene and safety. Safe and confident knife skills Dippy divers Pasta salad Flap jack Ragu sauce Seasonal cook	Scholars will study hygiene and safety. Safe and confident knife skills Dippy divers Pasta salad Flap jack Ragu sauce Seasonal cook	Scholars will study hygiene and safety. Safe and confident knife skills Dippy divers Pasta salad Flap jack Ragu sauce Seasonal cook	Scholars will study hygiene and safety. Safe and confident knife skills Dippy divers Pasta salad Flap jack Ragu sauce Seasonal cook	Scholars will study hygiene and safety. Safe and confident knife skills Dippy divers Pasta salad Flap jack

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Year 8	Scholars will continue to develop your cooking skills and confidence. Making a range of tasty and nutritious dishes. Students will concentrate on quick to make main meals and adapting them to make them healthier.	Our products are: Chilli con carne Chow Mein Millie's cookies Pasta/meatball bake Seasonal bake.	Scholars will continue to develop your cooking skills and confidence. Making a range of tasty and nutritious dishes. Students will concentrate on quick to make main meals and adapting them to make them healthier.	Our products are: Chilli con carne Chow Mein Millie's cookies Pasta/meatball bake Seasonal bake. .	Scholars will continue to develop your cooking skills and confidence. Making a range of tasty and nutritious dishes. Students will concentrate on quick to make main meals and adapting them to make them healthier.	Our products are: Chilli con carne Chow Mein Millie's cookies Pasta/meatball bake Seasonal bake.
Year 9	Scholar will increase your skills and confidence. Students will learn the art of sauce making to enhance your meals, also learning how to adapt meals for different audiences and dietary needs. Presentation of students' dishes become more important, and we look at food styling.	Our products are: Sweet and sour Chicken Macaroni cheese Curry Jam tarts Seasonal bake	Scholar will increase your skills and confidence. Students will learn the art of sauce making to enhance your meals, also learning how to adapt meals for different audiences and dietary needs. Presentation of students' dishes become more important, and we look at food styling.	Our products are: Sweet and sour Chicken Macaroni cheese Curry Jam tarts Seasonal bake	Scholar will increase your skills and confidence. Students will learn the art of sauce making to enhance your meals, also learning how to adapt meals for different audiences and dietary needs. Presentation of students' dishes become more important, and we look at food styling.	Our products are: Sweet and sour Chicken Macaroni cheese Curry Jam tarts Seasonal bake

Year 10 Hospitality and Catering	At Key Stage 4 study WJEC level 1 / 2 Hospitality and Catering. Unit 1 will be assessed through an exam, which is worth 40% of the qualification. Unit 2 includes an assignment in which students Scholars will plan and prepare a menu in response to a brief, which is worth 60% of the qualification and will take 12 hours.	Course content – WJEC Year 10 concentrates of flair, confidence and practice. We build on the students' interest and skills and introduce topics such as the role of an Environmental Health Officer and how food can cause ill health as well as looking at different styles of H&C establishments, styles of service and star ratings. They will immediately start to cook and adapt high skill dishes.	Year 10 focuses on real life situations and gives them lots of information that will help them live a happy and healthy life.
Year 11 Hospitality and Catering	Year 11 will focus on cooking for a scenario. They will learn how to meal plan and dove tail a time plan- aiming to cook a two-course meal (and accompaniments) in three hours.	We will concentrate on restaurant style presentation and will look at chef's hints and tips to make sure that their meals look amazing. They will explore the nutritional content of their chosen meals	Students are also encouraged to review and improve until they reach the highest skills! Chefs and local colleges work alongside us to help enthuse and engage scholars.