



YEAR 10		
HT1	HT3	HT5
What makes a good food product? How can you improve your skills? LO1 - Understand the environment in which hospitality and catering providers operate. Fajitas Pear Marble Cake Lasagne	LO2 - Understand how hospitality and catering provisions operate. Joint Chicken Flaky Pastry Chicken and Leek Pie	LO5 - Be able to propose a hospitality and catering provision to meet specific requirements.
HT2	HT4	HT6
LO2 - Know how food can cause ill health. Chilled Lemon Flan Pizza Swedish Tea Ring	LO3 - Understand how hospitality and catering provision meets health and safety requirements. Fish Cakes Mayonnaise Ice Cream	Unit 1 Exam NEA UNIT 2 AC2.1 - Explain factors to consider when proposing dishes for a menu

YEAR 11		
HT1	HT3	HT5
NEA UNIT 2 AC1.1 - Describe the functions of nutrients AC1.2 - Compare the nutritional needs of specific groups	NEA UNIT 2 AC2.3 - Explain how dishes meet customer needs PRACTICAL EXAM	Review LO1 - Hospitality & Catering Industry LO2 - Provisions LO3 - Health & Safety LO4 - Food Hygiene
HT2	HT4	HT6
NEA UNIT 2 AC1.3 - Explain the characteristics of unsatisfactory nutritional intake AC1.4 - Explain how cooking methods impact on nutritional value	NEA UNIT 2 Coursework write up in exam conditions	FINAL EXAM



**DUKE'S SECONDARY SCHOOL
FACULTY OF**

LONG TERM CURRICULUM PLAN