



APHS CURRICULUM AND ASSESSMENT PLAN

Food Technology / Hospitality & Catering 2021-22

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Year 7 – Assessment Plan

Term	Unit	Topics	Dates
Autumn 1	Health and Safety in the kitchen	<ul style="list-style-type: none"> - Personal Hygiene in the kitchen - Health and safety procedures when cooking - 4 C's - Hazards in the kitchen - Summative quiz 	w/b Mon 6 th Sept 2021 – Wed 20 th Oct 2021
Assessment 1 Submission			Last lesson of half term
Assessment 1 Feedback			Same day, self-assessed
Autumn 2	Introduction to cooking	<ul style="list-style-type: none"> - Using the hob - Pancake, practical - Using the oven - Bruschetta, practical - Describing food - The five senses 	w/b Mon 1 st Nov 2021 – Thurs 16 th Dec 2021
Assessment 2 Submission			Lessons after the practicals
Assessment 2 Feedback			End of term
Spring 1	Methods of cooking (EGGS)	<ul style="list-style-type: none"> - Boiling eggs - Poaching eggs - Egg Benedict, practical - Panfrying - Frittata, practical - Baking - Marbled muffins, practical 	w/b Tue 4 th Jan 2022 – Fri 11 th Feb 2022
Assessment 3 Submission			PLC throughout
Assessment 3 Feedback			Constant
Spring 2	Methods of cooking (VEGETABLES)	<ul style="list-style-type: none"> - Boiling different vegetables - Panfrying vegetables - Stir fry, practical - Braising frit (Jam) 	w/b Mon 21 st Feb 2022 – Fri 1 st Apr 2022
Assessment 4 Submission			PLC throughout
Assessment 4 Feedback			Constant
Summer 1	Methods of cooking (COMBINE)	<ul style="list-style-type: none"> - Braising and baking - Apple crumble, practical - Panfrying and boiling - Stir-fry noodles, practical - Other methods of cooking - Pasta/Rice salad, practical 	w/b Tue 19 th Apr 2022 – Fri 27 th May 2022
Assessment 5 Submission			Last practical



Assessment 5 Feedback			Beginning of next half turn
Summer 2	Eat-well Guide	<ul style="list-style-type: none">- Macronutrients- Your diet- Why breakfast is important- Flapjacks, practical- Labels- Summative quiz	w/b Mon 6 th Jun 2022 – Fri 22 nd July 2022
Assessment 6 Submission			Last lesson of half term
Assessment 6 Feedback			Same day, self-assessed



Year 8 – Assessment Plan

Term	Unit	Topics	Dates
Autumn 1	Eat-well Guide	<ul style="list-style-type: none"> - Macronutrients recap - Micronutrients - Balanced diet - Stir-fry noodles (with proteins), practical - Eat-well summative poster/page 	w/b Mon 6 th Sept 2021 – Wed 20 th Oct 2021
Assessment 1 Submission			Last lesson of half term
Assessment 1 Feedback			Beginning of next half term
Autumn 2	School to cupboard	<ul style="list-style-type: none"> - Simple ingredients - Kitchen essentials - What's in your cupboard - Crepes, practical - Brownies, practical 	w/b Mon 1 st Nov 2021 – Thurs 16 th Dec 2021
Assessment 2 Submission			Feedback throughout
Assessment 2 Feedback			Constant
Spring 1	Local and Seasonal (East Anglia)	<ul style="list-style-type: none"> - Products in East Anglia - Root vegetables soup, practical - Visit to local fresh shops - Bubbles and squeaks, practical - Vegetables or fruit - Summative quiz 	w/b Tue 4 th Jan 2022 – Fri 11 th Feb 2022
Assessment 3 Submission			Last lesson of half term
Assessment 3 Feedback			Same day, self-assessed
Spring 2	Local and Seasonal (UK)	<ul style="list-style-type: none"> - Exploring UK's favourite dishes - Food and culture, introduction - Goujons/Nuggets, practical - Any soup, practical - Food map of UK 	w/b Mon 21 st Feb 2022 – Fri 1 st Apr 2022
Assessment 4 Submission			Homework poster
Assessment 4 Feedback			Beginning of next term
Summer 1	Knife skills	<ul style="list-style-type: none"> - Type of knives - Safety with knives - Stir fry rice, practical - Fruit salad, practical - Summative quiz 	w/b Tue 19 th Apr 2022 – Fri 27 th May 2022
Assessment 5 Submission			Last lesson of half term
Assessment 5 Feedback			Same day, self-assessed



Summer 2	Presentation and Evaluation	<ul style="list-style-type: none">- Cooking as making art- Presentation tricks- Simple meals, looking good- Evaluation of professional dishes- Cooking competition	w/b Mon 6 th Jun 2022 – Fri 22 nd July 2022
Assessment 6 Submission			Penultimate lesson of half term
Assessment 6 Feedback			Last lesson of half term



Year 9 – Assessment Plan

Term	Unit	Topics	Dates
Autumn 1	Knife skills	<ul style="list-style-type: none"> - Different cuts - Precision - Coleslaw, practical - Omelette, practical - Summative quiz 	w/b Mon 6 th Sept 2021 – Wed 20 th Oct 2021
Assessment 1 Submission			Last day of half term
Assessment 1 Feedback			Same day, self-assessed
Autumn 2	Food for celebration	<ul style="list-style-type: none"> - Sunday roast - Side vegetables, practical - Yorkshire puddings, practical - Food and religion - Celebrating Christmas around the world - UK celebration food 	w/b Mon 1 st Nov 2021 – Thurs 16 th Dec 2021
Assessment 2 Submission			End of term
Assessment 2 Feedback			Beginning of next term
Spring 1	Food around the world	<ul style="list-style-type: none"> - Spices and herbs - Curry, practical - Ingredients that define cuisines - Fusion cuisine 	w/b Tue 4 th Jan 2022 – Fri 11 th Feb 2022
Assessment 3 Submission			End of half term
Assessment 3 Feedback			Beginning of next half term
Spring 2	Designing food	<ul style="list-style-type: none"> - Toppings - Pizza, practical - Fillings - Strudel, practical - Sauces - Pasta sauce, practical 	w/b Mon 21 st Feb 2022 – Fri 1 st Apr 2022
Assessment 4 Submission			Design and practical feedback, throughout
Assessment 4 Feedback			Constant
Summer 1	Design with texture	<ul style="list-style-type: none"> - Combining textures - Creating salads - Salad, practical - Textures in puddings - Cheesecake, practical - Evaluate your own cooking 	w/b Tue 19 th Apr 2022 – Fri 27 th May 2022
Assessment 5 Submission			Penultimate lesson of term



Assessment 5 Feedback			Last lesson of term
Summer 2	Summer menu competition	<ul style="list-style-type: none">- Design a main course- Main course, practical- Design a dessert- Dessert, practical- Evaluate your cooking	w/b Mon 6 th Jun 2022 – Fri 22 nd July 2022
Assessment 6 Submission			Feedback throughout
Assessment 6 Feedback			Practical lessons



Year 10 – Assessment Plan

Term	Unit	Topics	Dates
Autumn 1	Unit 1	Understanding Hospitality and Catering	w/b Mon 6 th Sept 2021 – Wed 20 th Oct 2021
	Unit 2	Nutrition	
	Assessment 1 Submission		Oct 2021
	Assessment 1 Feedback		Oct 2021
Autumn 2	Unit 1	Understanding Hospitality and Catering cont'd	w/b Mon 1 st Nov 2021 – Thurs 16 th Dec 2021
	Unit 2	Nutrition cont'd	
	Assessment 2 Submission		Jan 2022
	Assessment 2 Feedback		Jan 2022
Spring 1	Unit 1	How Hospitality and Catering operates	w/b Tue 4 th Jan 2022 – Fri 11 th Feb 2022
	Unit 2	Revision Basic cooking techniques	
	Assessment 3 Submission		Feb 2022
	Assessment 3 Feedback		Feb 2022
Spring 2	Unit 1	How Hospitality and Catering operates cont'd	w/b Mon 21 st Feb 2022 – Fri 1 st Apr 2022
	Unit 2	Basic cooking/catering techniques continued	
	Assessment 4 Submission		Apr 2022
	Assessment 4 Feedback		Apr 2022
Summer 1	Unit 1	Your establishment project	w/b Tue 19 th Apr 2022 – Fri 27 th May 2022
	Unit 2	Complex cooking/catering techniques	
Summer 2	Unit 1	Your establishment project	w/b Mon 6 th Jun 2022 – Fri 22 nd July 2022
	Unit 2	Complex cooking/catering techniques cont'd	
	Assessment 5 Submission		
	Assessment 5 Feedback		



Year 11 – Assessment Plan

Term	Unit	Topics	Dates
Autumn 1	Unit 1	Health and safety requirements	w/b Mon 6 th Sept 2021 – Wed 20 th Oct 2021
	Unit 2	Complex cooking/catering techniques	
	Assessment 1 Submission		
Assessment 1 Feedback			Oct 2021
Autumn 2	Unit 1	Health and safety requirements cont'd	w/b Mon 1 st Nov 2021 – Thurs 16 th Dec 2021
	Unit 2	Complex cooking/catering techniques and revision	
	Assessment 2 Submission		
Assessment 2 Feedback			Jan 2022
Spring 1	Unit 1	Food safety	w/b Tue 4 th Jan 2022 – Fri 11 th Feb 2022
	Unit 2	Revision and preparation for exam	
	Assessment 3 Submission		
Assessment 3 Feedback			Feb 2022
Spring 2	Unit 1	Food safety	w/b Mon 21 st Feb 2022 – Fri 1 st Apr 2022
	Unit 2	Revision then practical exam	
	Practical Exam		
Results August 2022			
Summer 1	Unit 1	Specific needs and revision	w/b Tue 19 th Apr 2022 – Fri 27 th May 2022
	Theory examination		
Results			August 2022
Summer 2	Unit 1	Theory exam	w/b Mon 6 th Jun 2022 – Fri 22 nd July 2022