

Year 11	Topic	Lesson content (order)	What do pupils need to know:	Skills utilised / subject disciplines	Cross Curricular Links / Transferable knowledge.	Assessment
HT1 (5/9/22 – 21/10/22) Nutrients, special diets, cooking methods and practical cooking	<ul style="list-style-type: none"> Nutrients & nutritional need, excess & deficiency Special diets Cooking methods Year 11 students continue to build on practical skills from year 10 by cooking a range of dishes. 	<ul style="list-style-type: none"> Functions of nutrients (recap) Comparing nutritional needs, special diets Nutrient excess & deficiency Cooking methods – affect on nutrients <p><u>Practical dishes (throughout)</u> Arancini, falafel & pitta, Jamaican veggie patties, veggie samosas, duchesse/ Hasselback potatoes, mayonnaise based dish.</p>	<ul style="list-style-type: none"> What roles nutrients play in the body How the nutritional needs of a range of groups differ & how this can be applied to menu planning. How nutrients are affected by different methods of cooking. How to work safely in an organised manner with precision 	Unit 2 AC1.1, AC1.2, AC1.3, AC1.4 AC 3.1 – 3.5	PE – nutrients English – reading recipes, following verbal instructions Maths – key temperatures, accurate weighing & measuring	Practical cooking assessment throughout against examination criteria Feedback on Unit 2 work in relation to NEA criteria
HT 2 (31/10/22 – 20/12/22) Menu planning, environmental issues, customer needs, production planning & practical cooking		<ul style="list-style-type: none"> Factors to consider when planning menus How dishes on a menu impact on environmental issues Customer needs Production planning Year 11 students continue to build on practical skills from year 10 by cooking a range of dishes: <p>Enchiladas, burgers, rolls (& relish), stuffed chicken leg &</p>	<ul style="list-style-type: none"> What factors need to be taken into account when planning menus How dishes can be made more environmentally friendly How to create an organised, dovetailed plan for production 	Unit 2 AC2.1, AC2.2, AC2.3, AC2.4 NEA (Coursework) AC1.1 – 3.5	PE – nutrients English – reading recipes, following verbal instructions Maths – key temperatures, accurate weighing & measuring	Practical cooking assessment throughout against examination criteria Feedback on Unit 2 work in relation to NEA criteria

		roast vegetables, fish cakes & mushy peas, vegetable stir fry & spring rolls, sticky toffee pudding, apple pie (& custard), chocolate Yule log	<ul style="list-style-type: none"> • How to work safely in an organised manner with precision 			
HT3 (02/01/23 – 17/02/23) NEA (coursework), practical cooking		NEA Year 11 students continue to build on practical skills from year 10 by cooking a range of dishes: Lemon posset & shortbread, baked cheesecake. Practice individual dishes in preparation for practical exam.	<ul style="list-style-type: none"> • Work independently to a set brief to solve a problem • Ensure work produced meets the set criteria • Work safely in an organised manner with precision in practical work 	Unit 2 AC1.1 – 3.5	PE – nutrients English – reading recipes, following verbal instructions, extended writing linked to set criteria Maths – key temperatures, accurate weighing & measuring	Students work to levelled criteria for NEA. Practical cooking assessment throughout against examination criteria
HT4 (27/02/23 – 31/03/23) Practical cooking/ examinations		Practical examinations & preparation for practical examinations Revision (for students who still need to complete the written exam element – unit 1) <ul style="list-style-type: none"> • Practical exams Practice individual dishes in preparation for practical exam	<ul style="list-style-type: none"> • Work safely in an organised manner with precision in practical work • Work independently & methodically to revise Unit 1 topics (some students) 	Unit 2 - AC3.1 – 3.5 Unit 1 – all sections revision for students re-sitting/ students who joined the course late.	English – reading recipes, following verbal instructions Maths – key temperatures, accurate weighing & measuring	Students work to levelled criteria for NEA.
HT5 (17/04/23 – 26/05/23) Revision		Revision	<ul style="list-style-type: none"> • Work independently & methodically to revise Unit 1 topics (some students) 	Unit 1 – all sections		Unit 1 examination resits/ for students who joined the course late.

HT6 (05/06/23 – 19/07/23)						
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