



KS4 KS5 Curriculum Map Food Technology

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
Option- BTEC home cooking skills Level 1	Introduction and assessment of skill/knowledge base Eggs and breakfast	Soups and vegetables	Bread and dough	Meat dishes and 1 dish final assignment	Pastry and puddings	Quick meat dishes, BBQ Completing portfolios for level 1
Option- BTEC home cooking skills Level 2	Introduction and assessment of skill/knowledge base Higher level Eggs and breakfast	Higher level Soups and vegetables	Higher level Bread and dough	Higher level Meat dishes and 2 dish final assignment	Higher level Pastry and puddings	Higher level Quick meat dishes, BBQ Completing portfolios for level 2
Option- WJEC Hospitality and Catering Year 1	Theory: Unit 1 -LO1 Hospitality job roles Practical: Menu items for a café	Theory: Unit 1- LO4- Know how food can cause ill health Practical: Menu items for a gastro pub	Theory: Unit 1- LO3 Health and safety requirements in hospitality and catering Practical: Menu items for a small family owned restaurant	Theory: Unit 1- LO2 Operation of hospitality and catering provisions Practical: Menu items for a chain restaurant	Theory: Unit 1- LO5 Propose a hospitality and catering provision to meet specific requirements Practical: Menu items for a small family owned hotel	Revision & unit 1 external exam Practical: Menu items for a chain hotel



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Option- WJEC Hospitality and Catering Year 2	Theory & Practical: Unit 2- LO3- Be able to cook dishes	Theory & Practical: Unit 2- LO1- Understand the importance of nutrition when planning menus	Theory & Practical: Unit 2- LO2- Understand menu planning	Theory & Practical: Unit 2- LO1/2/3 Exam preparation	Theory & Practical: Internal assessment in April 2023- 9 hours	Planning menus for a range of hospitality outlets
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