

Year 10

	Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b
Topics Covered	Food safety & hygiene Functions of ingredients Terminology Stock control & food safety	Food safety & hygiene Functions of ingredients Types of menus Dietary requirements Terminology	Food safety & hygiene Customer Care Types of salads	Food safety & hygiene Customer care Cuts of veg Types of service Terminology	Food safety & hygiene Customer care Types of pastry Types of cutlery Terminology	Food safety & hygiene Foods for party Types of desserts Health & safety Terminology

Year 11

	Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b	
Topics Covered	Food safety & hygiene Foods suitable for cook chill event Nutrition Garnishes Terminology	Food safety & hygiene Culinary terms Food safety Garnishes Terminology	Food safety & hygiene Culinary terms Food safety Garnishes Terminology	Food safety and hygiene Culinary terms Food safety Garnishes			