

		Lesson Focus	Homework	Assessment
Autumn 1	1	Commercial and Non Commercial		
	2	Pasta Arrabbiata		
	3	Commercial and Non Commercial Exam		
	4	Yoghurt Flatbread		
	5	Food Service Types 1		
	6	Chocolate Tart		
	7	Food Service Types 2		Low Stakes (6mark)
	8	Quiche		
	9	Job Roles Front of House		
	10	Curry and Side		Formal Assessed Practical
	11	Job Roles Back of House		
	12	Risotto		
	13	Job Roles Kitchen Brigade		
	14	Carrot Cake		
Autumn 2	1	Mock Exam 1		Formal Assessed Theory
	2	Quiche		
	3	Mock Exam Corrections and Feedback		
	4	Bolognese Sauce		
	5	Skills and Qualities of Staff		Low Stakes (6marks)
	6	Free Choice Savoury Main		Formal Assessed Practical
	7	Dress Code of Staff		
	8	Stuffed Chicken		
	9	Standards and Ratings		
	10	Spring Rolls		
	11	Mock Exam 2		Formal Assessment
	12	Chocolate Log		

Spring 1	1	Success and Failure 1		
	2	Choux Pastry		
	3	Success and Failure 2		Low Stakes (12marks)
	4	Meringues		
	5	Environmental Factors		
	6	Fruit Based Dessert Assessment		Formal Assessed Practical
	7	Kitchen Design + Work Flow		
	8	Fresh Pasta		
	9	Stock Control		
	10	Bakewell Tart		
	11	Legislation		Low Stakes (6 marks)
	12	Fried Chicken		
Spring 2	1	Accommodation 1		
	2	Chocolate Roulade		
	3	Accommodation 2		
	4	Fish Butchery		
	5	Hygiene and Food Poisoning		
	6	Pies		Formal Assessed Practical
	7	Allergies and Intolerances		
	8			
	9	EHO		
	10			
	11	EHO		
	12			