

Year 11 Curriculum Map

GSA Food

		Lesson Focus	Homework	Assessment
Autumn 1	Week 1	Coursework Completion Students will have 4 weeks to complete all coursework including Practical Assessment		Coursework is all assessed and will make up 60% of final grade (30% of this is practical)
	Week 2			
	Week 3			
	Week 4			
	Week 5	Commercial and Non Commercial Sectors	Commercial or Non Commercial Sheet	
	Week 6	Food Service Methods	Advantages and Disadvantages Table	Peer Assessed Exam Questions
	Week 7	Job Roles	Job Advert Creation	Self-Assessed Exam Question Teacher Assessed Exam Question
	Week 8	Skills and Qualifications	Writing a review	Self-Assessed Exam Question
Autumn 2	Week 9	Standards and Ratings	Research Task	Peer Assessed Exam Questions
	Week 10	Success and Failure of Hospitality Industry	Report on Impact of COVID-19	Self-Assessed Exam Question
	Week 11	Environmental Factors Within Hospitality Industry	Revision	Peer Assessed Exam Questions
	Week 12	Mock Test		Self-Assessed Exam Question Teacher Assessed Exam Question
	Week 13	Kitchen and Restaurant Operation	Designing of Kitchen Workflow	Self-Assessed Exam Question
	Week 14	Kitchen and Restaurant Equipment		Self-Assessed Exam Question
	Week 15	Dress Code	Annotation of Uniform	Peer Assessed Exam Questions
Spring 1	Week 16	Stock Control and Record Keeping	Completion of Injury Form	Self-Assessed Exam Question
	Week 17	Customer Needs and Expectations	Response to Brief Task	Self-Assessed Exam Question

	Week 18	Accommodation	Revision	Peer Assessed Exam Questions
	Week 19	Mock Test		Self Assessed Exam Question Teacher Assessed Exam Question
	Week 20	Personal Safety Legislation	Comprehension Task	Self Assessed Exam Question
	Week 21	Food Poisoning and Bacteria	Food Poisoning Flash Cards	Peer Assessed Exam Questions
Spring 2	Week 22	Allergies and intolerences	Menu Creation to Suit Dietary Needs	Self Assessed Exam Question
	Week 23	Food Safety Legislation		Self Assessed Exam Question
	Week 24	Environmental Health Officer	EHO Video Summary	Peer Assessed Exam Questions Teacher Assessed Exam Question
	Week 24	Types of Provision	Response to Brief- Suggesting Appropriate Provision	Self Assessed Exam Question
	Week 26	Nutritional Needs of Specific Groups		Peer Assessed Exam Questions
	Week 27	Cooking Methods		Self Assessed Exam Question
Summer 1	Week 28	Menu Planning	Planning a Menu for an Event	Self Assessed Exam Question
	Week 29	Suggesting Types of Provision	Mini Project- Plan provision for Safari Park	Peer Assessed Exam Questions Teacher Assessed Exam Question
	Week 30	Suggesting Types of Provision		Peer Assessed Exam Questions
	Week 31	Revision- Food Service Systems		Self Assessed Exam Question
	Week 32	Revision- Legislation	Revision Tasks	Self Assessed Exam Question
	Week 33	Revision- Allergies and Intolerences	Revision Tasks	Self Assessed Exam Question