

Year 11 Learning Journey 2020-2021

Week	Date		Topic	AOs	Assessment
1	07.09.20		Demo of dish suitable for a coeliac with focus on presentation Introduction to coursework – poor nutrition. *	Unit 2 AC1.3	
2	14.09.20		Individual make dishes for nutritional needs of target group - coeliac, focus on presentation Deficiencies	Unit 2 AC1.3 AC2.2-2.4	
3	21.09.20		Coursework – deficiencies, hand in first draft	Unit 2 AC1.4	
4	28.09.20		Cooking methods. Group practical to create a meal that uses different cooking methods. Coursework – cooking methods.	Unit 2 AC1,3 AC2.2-2.4	
5	05.10.20		Health and safety. Legislation and floor plans. Slides and notes. discussion. COSH. Create a plan. Visit to a catering establishment. A look at the floor plan of front of house and kitchen.	Unit 1 LO3 AC3.1-3 LO4 AC4.3	
6	12.10.20		Guest speaker and demonstration of a high skill dish. Practical task – high skill dish. Coursework	Unit 2 LO3 AC31-5	
7	19.10.20		Complete any unfinished coursework and hand in		Teacher assessment – Unit 2 AC1.4 Cooking methods coursework – Unit 2 AC1.3
Half term					
8	02.11.20		Visit to a catering establishment. Focus on menu planning and target audience. Plan to make a dish suitable for the catering establishment visited. Complete for HW	Unit 1 LO1 LO5	
9	09.11.20		Mock prep		
10	16.11.20		Mocks		
11	23.11.20		Mocks		
12	30.11.20		Addressing misconceptions		
13	07.12.20		Addressing misconceptions		
14 ½ week	14.12.20		Mock results day		
CHRISTMAS					
15	04.01.21		Introduce task titles for LAB. Analysis of brief. Mind map of possible clientele and their needs. Research establishment	Unit 1 AC5.1 and 5.2 Unit 2 AC2.1	
16	11.01.21		Propose ideas to meet the needs of the establishment and clientele. Pick and mix – high skill dishes. Complete coursework menu proposal.	Unit 1 AC5.1 and 5.2 Unit 2 AC2.1	
17	18.01.21		Environmental issues. Apply these to proposed dishes. Coursework.	Unit 2 AC2.2	

18	25.01.21		Customer needs – coursework. How will your dish meet specific customer needs?	Unit 2 AC2.3	
19	01.02.21		Production plan	Unit 2 AC2.4	
20	08.02.21		Off timetable for practical exam?	Unit 2 LO3	Unit 2 – teacher assessment – practical exam
Half term					
21	22.02.21		Mocks 2	Unit 1&2	
22	01.03.21		Mocks 2	Unit 1&2	Teacher assessment – mock exam
23	08.03.21		Costing, production methods	Unit 2 AC2.4	
24	15.03.21		Evaluation	Unit 2 LO2	
25	22.03.21		Completion and hand in	Unit 2	Teacher assessment – coursework – unit 2
26 ½ week	29.03.21		Contingency		
EASTER					
27	19.04.21		RAP Mock and RAG of all areas – Green, Amber, Red 1. Where are your weaknesses? Extra revision here. NUTRITION Macro, Micro and Non-nutrients	Unit 2 LO1	
28	26.04.21		1. RECALL of Macro, Micro and Non nutrients 1. KAHOOT. WHY FOOD IS COOKED Different methods of cooking Tables, Seneca NUTRITION QUESTION	10% = Read & Gather 30% = Reduce 40% = Retrieve 20% = Testing	
29 (BH)	04.05.21		2. RECALL of Macro, Micro and Non nutrients 2. KAHOOT. WHY FOOD IS COOKED Different methods of cooking Tables, Seneca NUTRITION QUESTION	Unit 2 LO1	Teacher assessment – nutrition question
30	10.05.21		1. RECALL Methods of Cooking Wordsearch & wordlink. The hospitality and catering industry. Different types of establishments, types of service, equipment	Unit 2 LO1 Unit 1 LO1, LO2, LO5	
31	17.05.21		Exams 1. RECALL Different types of establishments and service 1. JENGA/ who am I? FOOD SAFETY Thermometer SENECA H&C type of establishments and service QUESTION	Unit 1 LO3, LO4, LO5	Teacher assessment – H&C and different types of service question
32	24.05.21		Exams 1. RECALL of Food Safety 1. QUIZ. FOOD CHOICE Religion, special diets Sensory tests Mind Maps	Unit 2 LO2 Unit 1 LO4	Teacher assessment – food safety question

			FOOD SAFETY QUESTION		
Half term					
33	01.06.20		Exams 1. RECALL of Food Choice Design and make own game/ play games 1. SENECA. LEGISLATION, FRONT OF HOUSE AND KITCHEN FLOW Job roles, your rights, responsibilities, types of contract Flash Cards & Poster FOOD CHOICE, LEGISLATION, FRONT OF HOUSE AND KITCHEN FLOW	Unit 1 LO4, LO1	
34	08.06.20		Exams What have we missed? Last minute top up	Unit 1 & 2	
35	15.06.20		Exams		
36	22.06.20				
37	29.06.20				
38	06.07.20				
39	13.07.20				