

Long-term planning (LTPs) - Planning how the key concepts, knowledge, skills identified in the Progression map will be delivered termly per year group
 Ensuring that end points & NC/spec are covered
 Identifying what assessments are planned and when
 Allowing for whole academy intent priorities to be planned for

Year 11 Hospitality and Catering (Unit 2 – Internal Assessment)						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit title:	Internal Assessment	Internal Assessment	Internal Assessment	Internal Assessment		
Unit length:	7 weeks	7 weeks	6 weeks	6 weeks		
Knowledge/ Skills: <i>Key Core Powerful</i>	<p>Understand the importance of nutrition when planning menus</p> <p>Nutrients: Protein, fat, carbohydrates, vitamins, minerals, water and NSP.</p> <p>Specific groups Different life stages: childhood, adulthood, and later adulthood</p> <p>Special diets: medical conditions, activity levels.</p> <p>Characteristics of nutritional intake: visible, non-visible</p> <p>Unsatisfactory nutritional intake: nutritional deficiencies and excesses</p>	<p>Understand the importance of nutrition when planning menus</p> <p>Understand menu planning</p> <p>Characteristics of nutritional intake: visible, non-visible</p> <p>Unsatisfactory nutritional intake: nutritional deficiencies and excesses</p> <p>Cooking methods: boiling, steaming, baking, grilling, stir-fry, roasting, poaching.</p> <p>Factors when proposing dishes: time of year, skills of staff, equipment available,</p>	<p>Understand menu planning</p> <p>Customer needs: nutritional, organoleptic, and cost.</p> <p>Planning to include sequencing and timing (mise en place, cooking, cooling, hot holding, completion and serving, waste, equipment, commodity quantities, tools, contingencies, health/safety/hygiene , quality points and storage)</p>	<p>Understand menu planning</p> <p>Be able to cook dishes</p> <p>Techniques: Weighing and measuring Chopping Shaping Peeling Whisking Melting Rub-in Sieving Segmenting Slicing Hydrating Blending</p> <p>Commodities: Poultry Meat Fish Eggs Dairy Cereals, flour, rice, pasta</p>		

		time available, type of provision, finance, and client base.		<p>Vegetables Fruit Soya products</p> <p>Quality assurance: smell/aroma, touch, sight, storage, and packaging</p> <p>Techniques: Boiling Blanching Poaching Braising Steaming Baking Roasting Grilling Frying Chilling Cooling Hot holding</p> <p>Presentation techniques: Portion control Position of serving dish Garnish Creativity</p>		
End points covered:	Understand and apply the principles of nutrition and health	Understand and apply the principles of nutrition and health	Develop food preparation and cooking skills	Develop food preparation and cooking skills		

WFA Long Term Plan

NC/Spec coverage:	AC1.1 – 1.3	AC1.3 – 2.2	AC2.3 – 2.4	AC2.4 – 3.5		
Cross-curricular links:	Science – nutritional needs Humanities – social and cultural influences on the food industry	Science – effects of cooking methods on nutritional values	MFL – cultural diversity and food preferences internationally English – purpose and audience writing (recipe and instructional writing)	Science – bacteria through food safety and hygiene Mathematics – measuring, weighing, ratios, costing of ingredients.		
Assessments:	AC1.1 AC1.2	AC1.3 AC1.4 AC2.1	AC2.2 AC2.3	AC2.4 AC3.1 – 3.5		
<i>Other academy intent priorities</i>						
Curriculum Careers - Gatsby 4	Kitchen brigade (H&C providers) Event management (H&C providers) Nutritionist Dietician Master classes in the application of preparation, cooking and presenting techniques					
Culturally rich – broadening horizons	Visit to café/restaurant to experience fine dining to support completion of internal assessment practical.					