De La Salle School - Curriculum Plan		
Year 10 Term 1	**Year 10 Term 2**	**Year 10 Term 3**
Food hygiene Causes of food related ill health High risk food Job roles within H&C Types of food outlets	Personal attributes for job roles Functions of ingredients - development of practical skills Back of house – Kitchen	Function of ingredients Function of ingredients – development of practical skills Different dietary needs Preparation for LAB
Essential Knowledge, Skills and Understanding		
Food safety – Preparation of high- risk foods Key temperatures Knife skills – vegetable cuts and butchery Skill development -Bread making – leaven & unleaven, sweet & savoury. Pastry making, cake making	Job roles – front of house/back of house Raising agents – mechanical, biological and chemical Skill development -Bread making – leaven & unleaven, sweet & savoury. Eggs – nutrition and function as an ingredients Dairy produce – nutrition and function of ingredients	Kitchen flow/layout Catering equipment – role & function Different dietary needs – menu planning Recipe adaptation for special dietary needs. Skill development -Cereal products – cooking with rice, pasta Mock LAB – ideas, client nutritional needs & time plans
Assessment and Assessment Focus		
Formative assessment – throughout all practical activities during the term Regular retrieval activities during lessons to check prior learning of content and skills **Summative assessment –** Students to complete test based on the theory topics listed above twice during each half term.	**Formative assessment –** throughout all practical activities during the term Regular retrieval activities during lessons to check prior learning of content and skills **Summative assessment –** Students to complete test based on the theory topics listed above twice during each half term.	**Formative assessment –** throughout all practical activities during the term Regular retrieval activities during lessons to check prior learning of content and skills **Summative assessment –** Students to complete test based on the theory topics listed above twice during each half term. **Practical assessments –** students to complete assessed practical activities in preparation for their exam.