



YEAR 11

Autumn Term	Spring Term	Summer Term
<p>Content Communication and record keeping The use of ICT in the hospitality industry Nutritional Analysis</p> <p>Controlled Assessment 2 – International Food</p> <p>Research – Questionnaire, Menu Analysis, Country Research, own choice</p> <p>Menu Planning</p>	<p>Controlled Assessment 2 – International Food</p> <p>Planning</p> <p>Timed 2 hour Practical exam</p> <p>Evaluation</p> <p>Nutritional Analysis</p> <p>Cost Analysis</p>	<p>Revision</p> <p>Cooking Methods Nutrition Menu Planning Portion Control/Costing Equipment Communication and Record Keeping Environmental Considerations</p>
HALF TERM		
<p>Recipe Trials x 4</p> <p>Justification of menu</p> <p>Planning</p>	<p>Revision</p> <p>The industry Job Roles Hygiene Health and Safety Food Preparation</p>	

Bishop Milner Catholic College

