

FOOD OVERVIEW

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2	
7	<p>Year 7 Technology Rotation Health, Safety & Personal Hygiene 15 weeks</p>						
8	<p>Year 8 Technology Rotation Balanced Diets & Nutrition 15 weeks</p>						
9	<p>Year 9 Technology Rotation Special diets & current Issues/debates 15 weeks</p>						
10	<p>Year 10 Level 1/2 Hospitality & Catering Unit 1 (Exam content/ theory) – 2 hours per week Unit 2 (Controlled assessment/ Practical lessons) – 1 hour per week</p>				<p>Year 10 Level 1/2 Hospitality & Catering Unit 2 (Controlled assessment/ Theory)- 2 hours per week Unit 2 (Controlled assessment/ practical lesson)- 1 hour per week</p>		
11	<p>Year 11 Level 1/2 Hospitality & Catering Unit 2 (Controlled assessment/ Theory)- 2 hours per week. Unit 2 (Controlled assessment/ practical lesson)- 1 hour per week.</p>			<p>Unit 2- Practical examination (60%)</p>	<p>Year 11 Level 1/2 Hospitality & Catering Unit 1 (Exam content/ Theory) Revision</p>		<p>Unit 1- written examination. (40%)</p>

