Subject: Food Technology

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
7	Year 7 Technology Rotation Health, Safety & Personal Hygiene 15 weeks					
8	Year 8 Technology Rotation Balanced Diets & Nutrition 15 weeks					
9	Year 9 Technology Rotation Special diets & current Issues/debates 15 weeks					
10	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			er week	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	

Subject: Food Technology

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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.

Unit 2- Practical examination (60%)

Year 11 Level 1/2 Hospitality & Catering

Unit 1 (Exam content/ Theory)
Revision

Unit 1- written examination.
(40%)