

## FOOD OVERVIEW 2025 2026

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

