

Co-op Academy Walkden Curriculum Overview 2024-2025



Co-op Academy
Walkden

KS3 Subject:	Food						
KS4 Qualifications	Hospitality and Catering						
5 Power Concepts:	Health and Safety, Nutrition, Dietary Needs, Skills and Techniques, Hospitality and Catering Industry						
		1	2	3	4	5	
Year Group	Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Title/Theme	Hygiene and Safety	Hygiene and Safety	Nutrition	Nutrition	Nutrition	Nutrition
7	Units	Food safety, Developing of practical skills	Food poisoning, Developing of practical skills	Eatwell guide, Developing of practical skills	Nutrients, Developing of practical skills	Nutrients and teenage nutritional needs, Developing of practical skills	Planning healthy meals, Developing of practical skills
	Title/Theme	Cuisines	Where Food Comes From	Food Packaging	Food Packaging	Food Packaging	Food Packaging
8	Units	British and international cuisine, Developing of practical skills	Food miles, staple ingredients and seasonality, Developing of practical skills	Food packaging, Developing of practical skills	Food packaging, Developing of practical skills	Cereal bar project, Developing of practical skills	Cereal bar project, Developing of practical skills
	Title/Theme	Dietary Needs	Dietary Needs	Hospitality Industry	Hospitality Industry	Hospitality Industry	Hospitality Industry
9	Units	What and why people have a variety of dietary needs Developing of practical skills	What and why people have a variety of dietary needs Developing of practical skills	Types of provisions - commercial, non commercial, residential, non residential, Developing of practical skills	Types of provisions - commercial, non commercial, residential, non residential, Developing of practical skills	Types of food service, kitchen brigade. Developing of practical skills	Types of food service, kitchen brigade. Developing of practical skills
	Title/Theme	Hygiene and Safety	Nutrition	Dietary Needs	Mock Unit 2	Unit 2 / Hospitality Industry	Hospitality Industry
10	Units	Hygiene and safety within a hospitality and catering environment - Hygiene and safety within a kitchen, HACCP, EHO, Food poisoning, Laws and regulations. Developing of practical skills	Eatwell guide, Macro and micronutrients, Development of practical skills	Nutritional needs - choices, life stages, medical, religion. Development of practical skills	Plan, prepare, cook and evaluate a chosen dish for an identified customer	Plan, prepare, cook and evaluate a chosen dish for an identified customer Types of provision, Food services, Job roles, Skills and attributes. Development of practical skills	Customer needs, Ratings, Media, Equipment
	Title/Theme	Unit 2	Unit 2	Unit 2	Unit 1 Revision	Unit 1 Revision	Unit 1 Revision
11	Units	Plan, prepare, cook and evaluate two chosen dishes for customers within an identified setting	Plan, prepare, cook and evaluate two chosen dishes for customers within an identified setting	Plan, prepare, cook and evaluate two chosen dishes for customers within an identified setting	Unit 1 - Hospitality and catering provision, How providers operate	Unit 1 - Health and safety, Food safety	Unit 1 - General revision for all aspects of Unit 1