

	Week	Year 10	Year 11
Autumn Term 1	1	Theory 1.4 Theory 1.4	INTRODUCE TASK 1 & PLANNING Mind Map
	2	Theory 1.4 Practical Knife skills and dips	INTRODUCE TASK 1 & PLANNING Mind Map
	3	Theory 1.4 Practical Fruit salad syrup sauce	INTRODUCE TASK 1 & PLANNING Mind Map
	4	Theory 1.4 Practical stir fry	INTRODUCE TASK 1 & PLANNING Mind Map
	5	Theory 1.4 QMA Practical soup	INTRODUCE TASK 1 & PLANNING Mind Map
	6	Theory 1.4 Practical samosas	TASK 2A- Menu Planning
	7	Theory 1.4 Practical Banana bread	TASK 2A- Menu Planning
	8	Theory 1.4 Practical fruit crumble	ASK 2B: Production Plan
Autumn Term 2	9	Theory 1.3 Practical loaded fried	Revision 1.4- 1.3
	10	Theory 1.3 Practical Mini Trifle	Revision
	11	Theory 1.3 Practical Chocolate log	PPES
	12	Theory 1.3 Practical Sausage and cranberry plait	TASK 2B: Production Plan
	13	Theory 1.3 Practical- Mince Pie	TASK 2B: Production Plan
	14	Theory 1.3 QMA Practical Pigs in Blankets	Practical Exams
	15	Theory 1.3 Theory 1.3	Practical Exams
Spring Term 1	16	Theory 1.2 Practical Chicken fried rice	Task 4a: Evaluate Cooking Techniques Review Dish
	17	Theory 1.2 Practical hunters chicken	Task 4a: Evaluate Cooking Techniques Review Dish

	18	Theory 1.2 Practical Lasagna	Task 4a: Evaluate Cooking Techniques Review Dish
	19	Theory 1.2 Practical Burger and chips	Revision 1.4
	20	Theory 1.2 Practical Mac and cheese with caramelised onion top	Revision 1.4
	21	Theory 1.2 Practical Sweet and sour chicken	Revision 1.4
Spring Term 2	22	Theory 1.2 Practical Sausage roll and chutney	Revision 1.3
	23	Theory 1.1 Practical School cake	Revision 1.3
	24	Theory 1.1 Practical Pie	Revision 1.3
	25	Theory 1.1 QMA Practical Tiramisu	Revision 1.2
	26	Theory 1.1 Practical Katsu curry	Revision 1.2
Summer Term 1	27	Theory 1.1 Practical	Revision 1.2
	28	Theory- Revision 1.4-.1.3 Practical	Revision 1.2
	29	Theory- Revision 1.2-.1.1 Practical	Revision 1.1
	30	Theory QMA Practical	Revision 1.1
	31	Theory- Unit 2 Practice Task analysis Practical- PPE Practice own dish	Revision 1.1
	32	Theory- Unit 2 Practice Nutrition Practical- PPE Practice own dish	Revision Exam questions
	33	Theory- Unit 2 Practice Task Nutrition Practical- PPE Practice own dish	Revision Exam questions
Summer Term 2	34	Theory- Unit 2 Practice Production Plan Practical- PPE Practice own dish	
	35	Theory- Unit 2 Practice Production Plan Practical- PPE Practice own dish	
	36	PPE	
	37	Theory- Unit 2 Practice Evaluation Practical- own dish	
	38	Theory- Unit 2 nutrition revision Practical- skills based own dish	
	39	Theory- Unit 2 nutrition revision Practical- skills based own dish	

	40	Theory- Unit 2 nutrition revision Theory- Unit 2 nutrition revision	