

YEAR 7		YEAR 8		YEAR 9		YEAR 10		YEAR 11	
Start of term Autumn 1		Start of term Autumn 1		Start of term Autumn 1		Start of term Autumn 1		Start of term Autumn 1	
WEEK 1	Introduction to food room. Rules and expectations. Hygiene, hazards watch video and wash hand washing exercise.	WEEK 1	Introduction recap H&S	WEEK 1	Introduction recap H&S	WEEK 1	Intoduction to course	WEEK 1	Intoduction to course
WEEK 2	Fruit fusion	WEEK 2	Savory rice	WEEK 2	Roasted vegetable filo parcels	WEEK 2	Eggs three ways	WEEK 2	Potato and leek soup
WEEK 3	Cous cous salad	WEEK 3	Fajitas	WEEK 3	Pizza swirls	WEEK 3	French toast	WEEK 3	Turkish kebabs
WEEK 4	Pizza toast	WEEK 4	Thai green curry	WEEK 4	Apple pie samosas	WEEK 4	Breakfast baps	WEEK 4	Pasta carbonara
WEEK 5	Rock cakes	WEEK 5		WEEK 5	Sausage rolls	WEEK 5	Fry up	WEEK 5	Coursework lesson

			Mushroom risotto						
WEEK 6	Tropical granola bars	WEEK 6	Lamb Korma	WEEK 6	Choux Buns	WEEK 6	Tomato soup with scones	WEEK 6	Coursework lesson
WEEK 7	Halloween baking	WEEK 7	Halloween baking	WEEK 7	Halloween baking	WEEK 7	Halloween baking	WEEK 7	Coursework lesson
<b>Half term Autumn 2</b>		<b>Half term Autumn 2</b>		<b>Half term Autumn 2</b>		<b>Half term Autumn 2</b>		<b>Half term Autumn 2</b>	
WEEK 8	Granola bars	WEEK 8	Lamb Korma	WEEK 8	mini quiches	WEEK 8	Ceasar salad	WEEK 8	Recipe trials
WEEK 9	Apple crumble	WEEK 9	Stir fry	WEEK 9	Swiss roll	WEEK 9	Rosti fish cakes and salad	WEEK 9	Recipe trials
WEEK 10		WEEK 10		WEEK 10		WEEK 10	Chicken noodle soup	WEEK 10	Recipe trials

	Dutch apple cake		Spaghetti Bolognese		Rip a stick panchetta				
WEEK 11	Mini Carrot cakes	WEEK 11	Spinach and chickpea curry	WEEK 11	Mini burgers	WEEK 11	Sweet and sour tofu and rice	WEEK 11	Exam
WEEK 12	Cheese scones	WEEK 12	Quick Veggie lasagne	WEEK 12	Meatball dippers	WEEK 12	Burrito	WEEK 12	Exam
WEEK 13	Baking assessment	WEEK 13	Assessment shepherds pie	WEEK 13	Lemon merigue pots	WEEK 13	Pizza/calzone	WEEK 13	Exams
WEEK 14	Christmas Baking	WEEK 14	Christmas Baking	WEEK 14	Christmas Baking	WEEK 14	Christmas Baking	WEEK 14	Christmas Baking
<b>SPRING TERM</b>		<b>SPRING TERM</b>		<b>SPRING TERM</b>		<b>SPRING TERM</b>		<b>SPRING TERM</b>	
WEEK 1		WEEK 1		WEEK 1		WEEK 1	Fish Pie	WEEK 1	

	Croque monsieur		Mac and cheese		The perfect afternoon tea sandwiches				Cooking for fun! Extra revision
WEEK 2	Cheese straws	WEEK 2	Home made pasta	WEEK 2	The perfect scone	WEEK 2	Apple pie	WEEK 2	
WEEK 3	Scone based Pizza	WEEK 3	Fish pie	WEEK 3	Mini victoria sponges	WEEK 3	Brownies	WEEK 3	
WEEK 4	Cheese and onion Pastie	WEEK 4	Chilli con carne	WEEK 4	Chicken volavants	WEEK 4	Victoria sponge	WEEK 4	
WEEK 5	Tomato and cheese tart	WEEK 5	Pallella	WEEK 5	Custard tart	WEEK 5	Coursework	WEEK 5	
WEEK 6	Quiche	WEEK 6	Fish pie	WEEK 6	Lemon drizzle loaf	WEEK 6	Practice exam dish	WEEK 6	

HALF TERM		HALF TERM		HALF TERM		HALF TERM		HALF TERM	
WEEK 7	Introduction to growing your own food. Seasonability. Soil preparation / clearing allocating space	WEEK 8	Swiss roll	WEEK 8	Designing your own afternoon tea (working in twos) Menu and recipes	WEEK 8	Exam Group 1	WEEK 8	Cooking for fun! Extra revision
WEEK 8	Planting out seeds. Watering	WEEK 9	Marble cupcakes	WEEK 9	Afternoon tea final	WEEK 9	Exam Group 2	WEEK 9	
WEEK 9	Planting seeds / weeding and maintenance	WEEK 10	Blueberry muffins	WEEK 10	Dietary needs vegan Baking	WEEK 10	Exam group 3	WEEK 10	
WEEK 10	Assessment	WEEK 11	Iced shortbread	WEEK 11	Dietary needs vegan main meal	WEEK 11	Exam group 4	WEEK 11	

WEEK 11	Planting seeds / weeding and maintenance	WEEK 12	Fruit plait	WEEK 12	Design your own vegan dish	WEEK 12	Finalising coursework	WEEK 12	
<b>SUMMER TERM</b>		<b>SUMMER TERM</b>		<b>SUMMER TERM</b>		<b>SUMMER TERM</b>		<b>SUMMER TERM</b>	
WEEK 1	Spicy bean burger	WEEK 1	Custard tarts	WEEK 1	Cook a meal for a vegan	WEEK 1	Introduction to food presentational skills	WEEK 1	Cooking for fun! Extra revision
WEEK 2	Tuna pasta bake	WEEK 2	Lemon drizzle	WEEK 2	Dietary needs coeliac baking	WEEK 2	Sushi	WEEK 2	
WEEK 3	Koftas	WEEK 3	Upside down pineapple cake	WEEK 3	Dietary needs coeliac main meal	WEEK 3	Food stacking	WEEK 3	
WEEK 4	Chicken nuggets and wedges	WEEK 4	Gingerbread biscuits	WEEK 4	Seasonal foods cooking	WEEK 4	Puree making	WEEK 4	

					foods that are in season				
WEEK 5	Fish stacks	WEEK 5	Apple and vanilla tarts	WEEK 5	Seasonal foods cooking foods that are in season	WEEK 5	Desser presentation	WEEK 5	
WEEK 6	Loaded potato skins	WEEK 6	Carrot cake	WEEK 6	Seasonal foods cooking foods that are in season	WEEK 6	Salad presentation	WEEK 6	
<b>HALF TERM</b>		<b>HALF TERM</b>		<b>HALF TERM</b>		<b>HALF TERM</b>		<b>HALF TERM</b>	
WEEK 7	Ceasar salad	WEEK 8	Angel cupcakes	WEEK 8		WEEK 8	Show stopper desgning	WEEK 8	Cooking for fun! Extra revision
WEEK 8	Courgette and cheese muffins	WEEK 9	Vanilla slice	WEEK 9		WEEK 9	Making your show stopper	WEEK 9	
WEEK 9	Broad bean and courgette risotto	WEEK 10	Cinamon swirls	WEEK 10		WEEK 10	Trip to restaurant 3 course meal	WEEK 10	

WEEK 10	Assessment	WEEK 11	chocolate chip cookies	WEEK 11		WEEK 11		WEEK 11	
WEEK 11	Spinach and squas fritata	WEEK 12	Eaton Mess	WEEK 12		WEEK 12		WEEK 12	