

CIRRICULUM MAPPING – YR11 –SEPTEMBER 2025

TERM	WEEK	FOCUS	SUMMARY	LEARNING OUTCOMES	PARENTAL SUPPORT	INDEPENDENT LEARNING
1A	1	LO1: To understand the expectations of the coursework brief	To be able to understand what the coursework brief entails			To analyse the brief in learners own words
		Continuation of LO1				
	2	Insert in the brief two possible dishes that is asked for in the specification	Chose two dishes- starter & main course or main course & dessert specified for adult/elderly couple/toddler or a child of specific age			
	3	To recommend one dish for each of the customers				Research for recipes and present ideas in menu type form
	4	LO2:To show understanding of Macronutrients		Be able to understand functions and diet related diseases Protein/carbohydrates/fats		To research on what are Macro nutrients and their uses for the body
	5	To show understanding of micro nutrients vitamins	Understanding the vitamins: A,D,E,K.C,B1,B2,B12	Be able to understand what vitamins are there to enable functions of the body		Research on what vitamins there are/uses for the body
	6	Continuation of LO2				

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CIRRICULUM MAPPING – YEAR 11 – HOSPITALITY & CATERING

TERM	WEEK	FOCUS	SUMMARY	LEARNING OUTCOMES	PARENTAL SUPPORT	INDEPENDENT LEARNING
1B	1	LO3:To show an understanding of micro-nutrients -minerals		To understand what minerals are		Research on minerals (calcium, iron, iodine, fluorine, phosphorus, potassium, & sodium into sources, functions and diet related diseases.
	2	Continuation of LO3				
	3	LO4:To research recipes for learner's selected dishes for the coursework brief		Be able to choose suitable recipes for the coursework brief		Understand why the recipes chosen, are to suit the certain individuals as stated in the brief.
	4	Continuation of LO4		Plan a practical cooking session for week5		
	5	Practical cooking				
	6					

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TERM	WEEK	FOCUS	SUMMARY	LEARNING OUTCOME	PARENTAL SUPPORT	INDEPENDENT LEARNING
2A	1- 6	Time to be focusing on the coursework brief	Start to compile a portfolio in order of the candidate pack to be sent to WJEC board	Show importance of Macro/micro nutrients		Learners to research and put in own words the assignment brief, and assess how the dish meet the nutritional needs of the customer
	2	Continue with assignment brief if not completed.				
	3	Explain the impact of cooking methods on the nutritional value of the chosen dishes				Research on how many cooking methods that are needed for the chosen dishes and what nutritional values there are.
	4	Discuss the factors that affect your choice of dishes	Demonstrate knowledge of the factors that affected the choice of dishes including :cost/portion control/balanced diets/time of day/etc			Research on choice of dishes
	5	Plan to produce your two dishes Make menu cards for display on the table when presenting dishes	This should show time plan/commodity list/equipment list/health & safety & hygiene			Again research to be done on this and planning
	6	Demonstrate how to work safely/follow correct food safety & hygiene	To be able to prepare and cook two dishes	MOCK PRACTICAL COOKING EXAM	To assist with ingredients	Follow all food safety & hygiene procedures

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		procedures in relation to the preparation and cooking of food.				
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2B	1	Demonstrate how to work safely/follow correct food safety & hygiene procedures in relation to the preparation and cooking of food and use of equipment	REAL PRACTICAL COOKING EXAM	To be able to prepare and cook two dishes – time allowed is 3.5hours	To assist with purchasing ingredients	Be organised with having all ingredients and equipment needed for the cooking.
		Prepare the dishes, demonstrating basic, medium and complex preparation and knife skills	REAL PRACTICAL COOKING EXAM			Learners should be able to follow their recipes and may ask for guidance if needed.
		Cook the two dishes, demonstrating basic, medium and complex cooking techniques	REAL PRACTICAL COOKING EXAM			Learners should be well organised in cooking their two dishes and working to the time allocated for food to be cooked.
		Present their two cooked dishes	The two dishes selected for the brief should be presented for judging, tables should be decorated with menu cards depicting what food there is.	Let students know the outcome of the tasting session from judges		Learners can see what was achieved and where they could improve if they had to do this cooking process again.

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	2	Assess the production of the presented dishes	A review of the planning/preparation and cooking of the two dishes should be provided highlighting areas of success and potential development.	Learners should be able to reflect on their cooking and what they think they could improve on		Learners can make a written statement of what they could've done to improve within the whole process of the real practical exam including the dish production, selection and presentation. organoleptic including the quality of food, ,health, safety & hygiene and food wastage
	3	Reviewing your own performance	Learners should provide a review of their performance.	Identifying strengths and weaknesses to decision making, organisation and planning		Learners can explain the advantages and disadvantages of their chosen dishes and how they met the specific needs of the customers identified in the brief.
	4	To collate photographs taken during the real practical exam				To assemble photographs on card and put in order to the time plan
	5	To review and upgrade notes on coursework	See that all coursework is up to date to be ready for submission to WJEC			Be responsible and check that all coursework is nearing completion and put together the full portfolio
	6	Continue with all coursework				
	7	Finalise all portfolio work				

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3A	1 - 6	<p>To be revising on past papers and written notes for the upcoming written exam</p> <p>Have some free practical cooking lessons in between revision throughout this last half term for students</p> <p>FINAL WRITTEN EXAM</p>	<p>Be able to do some revision on past papers</p>		<p>Help support students in revision for written exam</p>	<p>To engage learners in completing past papers and using the mark scheme for those particular papers enable them to look where they went wrong and take notes.</p>
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