



BRAKENHALE Subjects at a Glance

Food / Hospitality and Catering

Year 7	Basic food preparation and safety.
National Curriculum	<i>"As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life."</i>
Year 8	Cooking techniques and nutrition
National Curriculum	<i>"As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life."</i>
Year 9	Nutrition
National Curriculum	<i>"As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life."</i>

	Autumn Term	Spring Term	Summer Term
Year 10	Unit 1: Hospitality and catering industry	Unit 2: Nutrition and menu planning	Unit 2: Cooking techniques and presentation
Year 11	Unit 2: Nutrition and menu planning - Mock exam	Unit 2: Nutrition and menu planning - Internal exam	Unit 1: Hospitality and catering industry - Revision

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	Autumn Term		Spring Term		Summer Term	
Year 12	N/A	N/A	N/A	N/A	N/A	N/A
Year 13	N/A	N/A	N/A	N/A	N/A	N/A