

# CURRICULUM MAP: FOOD

Home Cooking Skills

Assessment 2: Prepare, Cook & Present

- Select and prepare ingredients
- Use cooking skills to follow recipes
- Demonstrate food safety and hygiene
- Apply presentation skills when serving

Autumn  
Term

Home Cooking Skills

Assessment 1: Planning a Meal

- Plan a nutritious two-course meal



Winter  
Term

Year  
10



Home Cooking Skills

Assessment 4: Pass on Information about Cooking

- Identify ways information about cooking meals at home can be passed on to others

Autumn  
Term

Summer  
Term

Home Cooking Skills

Assessment 3: Cook Economically

- Explain ways to economise when cooking



The Next Steps...

- College
- Apprenticeship
- 6th Form
- University
- World of Work

Winter  
Term



Year  
11

Summer  
Term

Food Hygiene & Safety

Module 5: Food Preparation

Module 6: Personal Hygiene

Module 7: Cleaning & Disinfection



Food Hygiene & Safety

Module 1: Hygiene & Safety

Module 2: Microbial Hazards

Module 3: Physical & Chemical Hazards

Module 4: Food Storage



2 x Qualification Opportunities

Year 10 / Year 11: Home Cooking Skills (Level 2) & Year 11: Food Hygiene & Safety (Level 2)