



Email: info@omera.co.uk Website: www.ormistonmeridianacademy.co.uk

Principal: Mr. G. Jones

Subject: Food & Cookery Level 2 Year: 11

Curriculum Map

		2017 -2018
Week Commencing	Topic (including links to additional resources)	Assessment Window
27/11/17	Unit 2: Understanding food AC3.1 – Comparing ingredients AC3.1 – Time plan for meat dish	
4/12/17	Unit 2: Understanding food AC3.1 – Comparing ingredients Meat dish practical – Tuesday 5 th December	
11/12/17	Unit 2: Understanding food AC3.3 – Practical evaluation FINAL DEADLINE - Unit 1 and 2 Controlled assessment	
Christmas Break		
1/1/18	Unit 2: Understanding food Practical mop up	
8/1/18	Unit 3: Exploring a balanced diet – Results 12.01.2017	
15/1/18	Unit 3: Exploring a balanced diet – Revision for re-sit students	AR2
22/1/18	Unit 3: Exploring a balanced diet – AR2 Assessment for re-sit students	AR2
29/1/18	Unit 4: Plan and produce dishes in response to a brief Task 1 (AC 1.1, 1.2) Assess the requirements of the brief. Select a menu of dishes that meet the brief. Unit 3 Exploring a balanced diet External assessment – Re-sits AR2 improvements	























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5/2/18	Unit 4: Plan and produce dishes in response to a brief Task 1 (AC 1.1, 1.2) 1.1 Assess the requirements of the brief. 1.2 Select a menu of dishes that meet the brief.	
12/2/18	Unit 4: Plan and produce dishes in response to a brief Task 1 (AC 1.1, 1.2) 1.1 Assess the requirements of the brief. 1.2 Select a menu of dishes that meet the brief. Unit 3 Exploring a balanced diet External assessment – Re-sits Revision	
February Half Term		
26/2/18	Unit 4: Plan and produce dishes in response to a brief Task 3 (AC 1.3, 1.4) 1.3 Develop a plan of action for making the dishes 1.4 Review and revise plan from feedback Unit 3 Exploring a balanced diet External assessment – Re-sits Revision	
5/3/18	Thursday 1 st March – Unit 3 Exploring a balanced diet External assessment – Re-sits Level 2 – 1:30pm Level 1 – 10am	
12/3/18	Unit 4: Plan and produce dishes in response to a brief Task 2 (AC 1.3, 1.4) 1.3 Develop a plan of action for making the dishes 1.4 Review and revise plan from feedback	AR3
19/3/18	Unit 4: Plan and produce dishes in response to a brief Task 3 (AC 2.1–2.4) Prepare yourself and the work environment in readiness for cooking. Apply your action plan to help you make the dishes on the menu. Demonstrate your cooking skills to make the dishes on the menu. Demonstrate safe and hygienic working practices throughout. Controlled assessment 3 hour practical	AR3
26/3/18	Unit 4: Plan and produce dishes in response to a brief Task 4 (AC 3.1– 3.4) Evaluate the strengths and weaknesses of: The menu Planning and preparation Completed dishes How the brief has been met	
Easter		























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16/4/18	Unit 4: Plan and produce dishes in response to a brief Task 4 (AC 3.1– 3.4) Evaluate the strengths and weaknesses of: The menu Planning and preparation Completed dishes How the brief has been met	
23/4/18	Unit 4: Plan and produce dishes in response to a brief Task 4 (AC 3.1– 3.4) Evaluate the strengths and weaknesses of: The menu Planning and preparation Completed dishes How the brief has been met	
30/4/18	Unit 4: Plan and produce dishes in response to a brief DEADLINE: 1st May	
7/5/18	Unit 4: Plan and produce dishes in response to a brief Improvements	
14/5/18	Unit 4: Plan and produce dishes in response to a brief Improvements	
21/5/18		
May Half Term		
4/6/18		
11/6/18		
18/6/18		
25/6/18		























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2/7/18	
9/7/18	
16/7/18	

















