

## Hospitality and Catering (Year 10)

### Long Term Plan

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
<b>Cycle 1</b>	W/C 28/8	W/C 04/09	W/C 11/09	W/C 18/09	W/C 25/09	W/C 02/10	W/C 09/10	W/C 16/10	W/C 06/11	W/C 13/11	W/C 20/11	W/C 27/11	W/C 04/12
	Training days + 1										Data days 23/11 +		
		Baseline test	Baseline test WCFB		A04.1	A04.1	A04.1	A04.2	A04.3	A04.4	A04.5	A04 End of unit test	A04 WCFB and lasagne
		Minestrone soup	Swiss roll	Pasta Bake	Fruit pie and custard	Meringue nests	Gelatine set cheesecake	Traditional trifle Assessment	Trifle feedback	Scotch eggs	Butter chicken	Lasagne Assessment	Sweet and sour chicken
<b>Cycle 2</b>	W/C 11/12	W/C 18/12	W/C 08/01	W/C 15/01	W/C 22/01	W/C 29/01	W/C 05/02	W/C 19/02	W/C 26/02	W/C 04/03	W/C 11/03	W/C 18/03	W/C 08/04
							Training day 09/02			Data days 07/03 + 08/03			
	A01.1	A01.2	A01.3	A01.4	A01 End of unit test	A01 WCFB	A02.1	A02.2	A02.3	A02 End of unit test		A02 WCFB	
	Glazed fruit tart	Yule log	Croissants	Profiteroles	Portion a chicken and soup	Chicken Kiev Assessment	Kiev feedback		Jerk chicken with rice and peas	Buffalo wings	Jam making and Victoria sponge		Cinnamon rolls Assessment

	W/C 15/04	W/C 22/04	W/C 29/04	W/C 06/05	W/C 13/05	W/C 20/05	W/C 03/06	WC 10/06	W/C 17/06	W/C 24/06	W/C 01/07	W/C 08/07	W/C 15/07
				May bank holiday 06/05							Data day 19/07		
<b>Cycle 3</b>	AO2 WCFB	Unit 2.2	Unit 2.2	Unit 2.2	Unit 2.2	Unit 2.2	Unit 2.2	Unit 2.2	Mock practical assessment Feedback				
	Cinnamon roll feedback	Empanadas	White chocolate mousse and strawberry jelly	Fish and chips	Recipe trials	Recipe trials	Recipe trials	Mock practical assessment					