

HT1		HT2	
Topic	Lesson	Topic	Lesson
Introduction to the GCSE catering task 1 brief- afternoon tea	L1. Research afternoon tea.	Practical- baked goods	L27. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L2. Disciplines- pastry, biscuit, cake, bread and meringue.	Practical- baked goods	L28. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L3. Disciplines- pastry, biscuit, cake, bread and meringue.	Exam preparation	L.29 Exam activities/ Annotate an exam question.
Exam preparation	L.4 Exam activities/ Annotate an exam question.	Coursework preparation	L30. Analysing afternoon tea.
Coursework preparation	L5. Research afternoon tea.	Practical- baked goods	L31. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L6. Disciplines- pastry, biscuit, cake, bread and meringue.	Practical- baked goods	L32. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L7. Disciplines- pastry, biscuit, cake, bread and meringue.	Exam preparation	L.33 Exam activities/ Annotate an exam question.
Exam preparation	L.8 Exam activities/ Annotate an exam question.	Coursework preparation	L34. Analysing afternoon tea.
Coursework preparation	L9. Analyse afternoon tea.	Practical- baked goods	L35. Disciplines- pastry, biscuit, cake, bread and meringue.

Practical- baked goods	L.10 Disciplines- pastry, biscuit, cake, bread and meringue.	Practical- baked goods	L36. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L11. Disciplines- pastry, biscuit, cake, bread and meringue.	Exam preparation	L.37 Exam activities/ Annotate an exam question.
Exam preparation	L.12 Exam activities/ Annotate an exam question.	Coursework preparation	L38. Evaluating afternoon tea
Coursework preparation	L13. Analyse afternoon tea.	Practical- baked goods	L39. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L14. Disciplines- pastry, biscuit, cake, bread and meringue.	Practical- baked goods	L40. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L15. Disciplines- pastry, biscuit, cake, bread and meringue.	Exam preparation	L.41 Exam activities/ Annotate an exam question.
Exam preparation	L.16 Exam activities/ Annotate an exam question.	Coursework preparation	L42. Evaluating afternoon tea
Coursework preparation	L17. Planning afternoon tea.	Practical- baked goods	L43. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L18. Disciplines- pastry, biscuit, cake, bread and meringue.	Practical- baked goods	L44. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L19. Disciplines- pastry, biscuit, cake, bread and meringue.	Coursework preparation	L.45 Design
Exam preparation	L.20 Exam activities/ Annotate an exam question.		

Coursework preparation	L21. Planning afternoon tea.
Practical- baked goods	L22. Disciplines- pastry, biscuit, cake, bread and meringue.
Practical- baked goods	L23. Disciplines- pastry, biscuit, cake, bread and meringue.
Exam preparation	L.24 Exam activities/ Annotate an exam question.
Coursework preparation	L25. Planning afternoon tea
Practical- baked goods	L26. Disciplines- pastry, biscuit, cake, bread and meringue.

HT3		
Topic	Lesson	Topic
Practical- baked goods	L46. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment
Practical- baked goods	L47. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment
Exam preparation	L.48 Exam activities/ Annotate an exam question.	Controlled Assessment
Coursework preparation	L49. Analysing afternoon tea.	Controlled Assessment
Practical- baked goods	L50. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment
Practical- baked goods	L51. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment
Exam preparation	L.52 Exam activities/ Annotate an exam question.	Controlled Assessment
Coursework preparation	L53. Analysing afternoon tea.	Controlled Assessment
Practical- baked goods	L54. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment

Practical- baked goods	L55. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment
Exam preparation	L.56 Exam activities/ Annotate an exam question.	Controlled Assessment
Coursework preparation	L57. Evaluating afternoon tea	Controlled Assessment
Practical- baked goods	L58. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment
Practical- baked goods	L59. Disciplines- pastry, biscuit, cake, bread and meringue.	Controlled Assessment
Exam preparation	L.60 Exam activities/ Annotate an exam question.	Controlled Assessment
Coursework preparation	L61. Evaluating afternoon tea	Practical- building skills
Practical- baked goods	L62. Disciplines- pastry, biscuit, cake, bread and meringue.	Practical- building skills
Practical- baked goods	L63. Disciplines- pastry, biscuit, cake, bread and meringue.	Practical- building skills
Coursework preparation	L.64 Design	Practical- building skills

HT4	HT5		HT6
Lesson	Topic	Lesson	Topic
L. 65 Research/ Planning	Exam preparation	L.84 Exam activities/ Annotate an exam question.	Introduction to the GCSE catering task 2 brief- healthy dishes
L. 66 Research/ Planning	Exam preparation	L.85 Exam activities/ Annotate an exam question.	Practical- healthy dishes
L. 67 Research/ Planning	Exam preparation	L.86 Exam activities/ Annotate an exam question.	Practical- healthy dishes
L. 68 Research/ Planning	Exam preparation	L.87 Exam activities/ Annotate an exam question.	Exam preparation
L. 69 Research/ Planning	Exam preparation	L.88 Exam activities/ Annotate an exam question.	Coursework preparation
L. 70 Research/ Planning	Exam preparation	L.89 Exam activities/ Annotate an exam question.	Coursework preparation
L. 71 Research/ Planning	Exam preparation	L.90 Exam activities/ Annotate an exam question.	Practical- healthy dishes
L. 72 Research/ Planning	Exam preparation	L.91 Exam activities/ Annotate an exam question.	Practical- healthy dishes
L. 73 Carrying out the task	Exam preparation	L.92 Exam activities/ Annotate an exam question.	Exam preparation

L. 74 Carrying out the task	Exam preparation	L.93 Exam activities/ Annotate an exam question.	Coursework preparation
L. 75 Carrying out the task	Exam preparation	L.94 Exam activities/ Annotate an exam question.	Coursework preparation
L. 76 Evaluating the task	Exam preparation	L.95 Exam activities/ Annotate an exam question.	Practical- healthy dishes
L. 77 Evaluating the task	Exam preparation	L.96 Exam activities/ Annotate an exam question.	Practical- healthy dishes
L. 78 Evaluating the task	Exam preparation	L.97 Exam activities/ Annotate an exam question.	Exam preparation
L. 79 Evaluating the task	Exam preparation	L.98 Exam activities/ Annotate an exam question.	Coursework preparation
L80. . Practocal- General catering skills			Coursework preparation
L81 . Practocal- General catering skills			Practical- healthy dishes
L82. Practocal- General catering skills			Practical- healthy dishes
L83. Practocal- General catering skills			Exam preparation
			Coursework preparation

End of term assesment

End of term assessment

Lesson

L99. Research healthy dishes.

L100. Disciplines-
pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.

L101. Disciplines-
pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.

L.102 Exam activities/
Annotate an exam question.

L103. Research healthy eating.

L104. Research healthy eating

pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.

L106. Disciplines-
pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.

L.107 Exam activities/
Annotate an exam question.

L108. Research healthy eating.
L109. Research healthy eating
L110. Disciplines- pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.
L111. Disciplines- pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.
L.112 Exam activities/ Annotate an exam question.
L113. Research healthy eating.
L114. Research healthy eating
L115. Disciplines- pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.
L116. Disciplines- pasta, rice and other cereals, meat and poultry, fish, fruit and vegetables, dairy products and desserts.
L.117 Exam activities/ Annotate an exam question.
L118. Research healthy eating

L.119 Q and A

L. 120 Q and A