

SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	JANUARY	FEBRUARY
1	1 Test on theory content	1	1	1	1
2 iINSET?	2 Viennese biscuits	2	2 Year 13 Mocks	2	2
3 iINSET?	3 Viennese biscuit decorate	3	3 Test on theory content	3	3 Test on theory content
4 Theory content	4	4 Test on theory content	4 Potato accompaniment project	4	4 Fake Away project
5 Pastry making + blind baking	5	5 Biscuit making - lotus	5 Potato accompaniment project	5	5 Fake Away project
6	6	6 Biscoff cheesecake	6	6 iINSET?	6
7	7 Evaluate Viennese biscuits	7 Making honeycomb, piping and decorating the cheesecake	7	7 Test on theory content	7
8	8 Demonstrate sweet and sour chicken / taste test + evaluate ready meals	8	8	8 Menu analysis + research	8
9 Theory content	9 Theory content	9	9 Potato accompaniment project	9 Menu practical	9
10 Lemon meringue pie	10	10	10 Potato accompaniment project	10 Menu practical	10 Year 11 Mocks
11 Lemon meringue pie	11	11 Evaluating the biscuits and cheesecake. Theory content.	11 Potato accompaniment project	11	11 Fake Away project
12	12	12 Pasta making	12	12	12 Fake Away project
13	13	13 All in one bechamel + simple bolognese lasagne	13	13 Evaluate the menu practical. Nutrition profiles	13 Theory content
14	14 Sweet and sour	14	14	14 Nutrition profiles	14
15	15 Evaluate sweet and sour	15	15	15 Nutrition profiles	15

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16	Evaluate Lemon meringue pie + planning sheet for Marinated chicken	16	Theory content	16		16	Theory content	16		16	
17	De-boning chicken thighs, making marinade	17		17		17	Chocolate log	17		17	
18	Cooking and presenting the marinated chicken thighs	18		18	Year 11 Mocks	18	Evaluate the chocolate log	18		18	
19	HW Evaluate the chicken thighs	19		19	Evaluate the lasagne. Theory content	19		19		19	
20		20		20	Theory content	20		20	Theory content	20	
21		21	Flatbread focused practical task	21	Demonstration of choux pasty. Product analysis of existing choux pastry products	21		21	Brainstorm meal ideas for a toddler. Design the presentation of the meal.	21	
22		22	Easy foccacia dough	22		22		22	create a time plan for a meal for a toddler	22	
23	Knife skills with carrots and poatoes	23	Bake Foccacia dough. Evaluate flatbreads. Develop recipe ideas to compliment flatbreads	23		23		23		23	
24	Cottage pie meat and veg layer	24		24		24		24		24	Year 13 Mocks
25	Cottage pie piped mash / toppings and bake	25		25	Choux pastry	25		25		25	Brainstorm meal ideas for a Great British Café. Demonstrate Yorkshire puddings
26	H/W Evaluate the cottage pie	26		26	Chantilly cream + chocolate glaze	26		26		26	Design a new product that features yorkshire pudding
27		27		27	Evaluate the choux buns / eclairs. Theory content	27		27	Toddler practical	27	Evaluate the product
28		28		28		28		28	Evaluate the toddler practical	28	
29		29		29		29		29	Theory content		
30	Theory content	30		30		30		30			
		31				31		31			

MARCH		APRIL		MAY		JUNE		JULY		AUGUST	
16		16		16		16	MOCK NEA?	16		16	
17	Demonstrate puff pastry. Theory content	17		17		17	MOCK NEA?	17		17	
18	puff pastry + freeze	18		18		18	MOCK NEA?	18		18	
19	Make jam + chill	19		19	Practical	19		19		19	
20		20		20	Practical	20		20		20	
21		21		21	Evaluation	21		21		21	
22		22	Athlete meal	22		22		22		22	
23		23	Athlete meal	23		23	Year 10 & 12 Mocks	23		23	
24	Whole School Year 9 Exam Week	24	Evaluate athlete meal	24		24	THEORY EXAM	24		24	
25	Demonstrate egg custard	25		25		25		25		25	
26	custard + jam puff pastry tarts	26		26		26		26		26	
27	Evaluate tarts	27		27		27		27		27	
28		28	NEA MOCK. Task analysis	28		28		28		28	
29		29	NEA MOCK. Task analysis	29		29		29		29	
30		30	Client profile	30		30		30		30	
31				31				31		31	