

Stretch and Challenge

Final GCSE Exams



Non Examination Assessment 60% of course grade

Revision for exams

written exam 40%

Own choice dishes, high skills, fish filleting, fresh pasta, pastry making, roux sauce



Prep for starting NEA in Y11



Unit 1 theory section 4 Know how food can cause ill health
Breadsticks and Hummus
Mac and Cheese
Lasagne

Revision of all unit 1



Year
11

Year
10

Unit 1 theory section 2

Understand how hospitality and Catering provisions operate
catering provisions meets health



Unit 1 theory section 3

Understand how hospitality and safety requirements



Unit 1 theory section 1 The environment in which hospitality and catering operates



Rotation 2 (6 weeks)
Over 3 terms
Catering in Action
Students complete a practice NEA
-Pastry, pasta, fish, egg functions, lots of high skilled dishes



Practicals include Jelly, scotch eggs, carbonara, lemon meringue pie



Year
9



Rotation 1 (6weeks)

Inside the kitchen

Vegetable curry
Flat bread
Ravioli



Rotation 2 (6 weeks)

Over 3 Terms
Special diets
Spring rolls, swiss rolls, pies, fresh pasta
Choux pastry



Year
8



Rotation 1 (10 weeks)

Over 3 terms
Energy and Nutrition
Pasta Bake
Pizza
Tiffin Bar



Rotation 2 (10 weeks)

over 3 terms
Eatwell guide
Spaghetti Bolognese
Bread Rolls
Cheesecake



Year
7



Welcome to Chessington School

Summer School Transition

Rotation 1 (10 weeks)

over 3 terms
Fruit and vegetables
Fresh fruit Salad
Pasta salad
Small fruit cakes
Vegetables Soup



Transition