



### Pathway 1

Yr 12

Basic Kitchen Skills, ASDAN Life Skills Challenges, Entry 1- Entry 2

Yr 13

Basic Kitchen Skills and Meal Preparation, ASDAN Life Skills Challenges, Entry 2

Yr 14

An Introduction to the Hospitality Industry , ASDAN Life Skills Challenges, Entry 2- Entry 3

### Pathway 2

Yr 12

Kitchen Skills, ASDAN Life Skills Challenges, Entry 2 – Entry 3

Yr 13

Kitchen Skills and Meal Preparation, ASDAN Life Skills Challenges, Entry 2 – Entry 3

Yr 14

An Introduction to the Hospitality Industry , ASDAN Life Skills Challenges, Entry 3

### Pathway 3

Yr 12

Introduction to Working in a Commercial Kitchen  
ASDAN Life Skills Challenges, Entry 3 – Level 1

Yr 13

Food Preparation and Cooking, City & Guilds NVQ Level 1

Yr 14

Food Preparation and Cooking, City & Guilds NVQ Level 1  
Patisserie & Confectionary (Level 1) (unit 215) (optional)  
Barista Skills Training (optional)

### Pathway 4

Our 'Enhanced Transition' pathway is a bespoke offering that facilitates learners transition to full-time education or the workplace. Following an initial assessment period, subject input is planned to meet agreed outcomes.



Yr 12

**Examples of the curriculum content include:**

- Health and safety in a kitchen environment
- Using basic kitchen equipment safely
- Personal skills in the kitchen environment
- Basic food hygiene and storage
- Making hot drinks
- Preparing simple snacks
- Working with others in a practical environment
- Weighing and measuring

Yr 13

**Examples of the curriculum content include:**

*\*relevant curriculum components from Year 12 will be revisited and revised as necessary; students will be supported and encouraged to work with increased levels of independence.*

- Chopping and knife skills
- Basic meal preparation
- Basic cooking and food preparation techniques
- Using kitchen equipment safely

Yr 14

**Examples of the curriculum content include:**

*\*relevant curriculum components from Year 13 will be revisited and revised as necessary*

- Exploring job roles and opportunities in the Hospitality Industry
- Introduction to Food Service
- Working with others to make and serve food



Yr 12

**Examples of the curriculum content include:**

- Working safely in a kitchen environment
- Using kitchen equipment safely
- Personal skills in the kitchen environment
- Food hygiene and safe food storage
- Food preparation and cooking techniques
- Making snacks and basic meals
- Chopping and knife skills
- Working as a team member

Yr 13

**Examples of the curriculum content include:**

*\*relevant curriculum components from Year 12 will be revisited and revised as necessary; students will be supported and encouraged to work with increased levels of independence.*

- Chopping and knife skills
- Basic meal preparation
- Basic cooking and food preparation techniques
- Using kitchen equipment safely

Yr 14

**Examples of the curriculum content include:**

*\*relevant curriculum components from Year 12 will be revisited and revised as necessary*

- Working Safely in a Hospitality and Catering environment
- Basic Food Preparation
- Basic Cooking
- Menu Planning



Yr 12

**Examples of the curriculum content include:**

- Working safely in a Hospitality and Catering environment
- Introduction to the Hospitality Industry
- Customer Service
- Basic Food Preparation
- Basic Cooking Skills
- Knife Skills for the Catering Industry
- Working as Part of a Team
- Food Hygiene

Yr 13

**Examples of the curriculum content include:**

*\*relevant curriculum components from Year 12 will be revisited and revised as necessary*

- Maintaining Health and Food Safety
- Preparing Vegetables
- Cooking Vegetables
- Preparing and Cooking Meat and Poultry

Yr 14

**Examples of the curriculum content include:**

*\*relevant curriculum components from Year 12 will be revisited and revised as necessary*

- Preparing Fruit and Salads
- Making Hot and Cold Sandwiches
- Preparing and Cooking Pasta
- Preparing and Cooking Eggs
- Preparing and Cooking Simple Dough Products
- Barista Skills