

<b>SUBJECT OVERVIEW/LONG TERM PLAN</b>			
<b>KEY STAGE 4/ Food Tech</b>			
<b>Year 10</b>	<b>AUTUMN</b>	<b>SPRING</b>	<b>SUMMER</b>
	<b>BTEC Home Cooking Skills Level 1</b>	<b>BTEC Home Cooking Skills Level 1</b>	<b>BTEC Home Cooking Skills Level 1</b>
	Assignment 1 1:1	Assignment 2 1:2/1:3	Assignment 3 2:1/2:2
<b>Year 11</b>	<b>AUTUMN</b>	<b>SPRING</b>	<b>SUMMER</b>
	<b>BTEC Home Cooking Skills Level 2</b>	<b>BTEC Home Cooking Skills Level 2</b>	<b>BTEC Home Cooking Skills Level 2</b>
	Assignment 1 1:1	Assignment 2 2:1/2:2/2:3/2:4	Assignment 3 & 4 3:1/3:2

- 3 year plan/overview will ensure the breath and balance of skills, knowledge and experiences covered over a Key Stage/ Department.
- 3 year plan ensures all key stages/departments follow the same year
- Overviews will assist in the cross curricular links.
- Identified core units may be repeated during the 2-3 year period if appropriate, whilst variable units ensure variety of experiences and continuity of progression from year to year regardless of staff changes.
- Examples of coverage provide a context of how skills may be taught to aid further detailed planning.