



Discovery

Discovery Curriculum - Semi Formal

- Our semi-formal curriculum for children with complex needs, autism and severe learning difficulties.
- Focus is on **Communication** and basic fundamental Literacy and Numeracy skills
- At KS4 and KS5 Pre Entry qualification pathways are in place.
- Phonics, Early Literacy and Numeracy. Self Help, Personal Progress.
- Fine and Gross Motor and pre entry skills.

6.6.D/ 6.7. D - Discovery Curriculum – Long Term Plan/ OCN Living Independently /AQA UAS pre-entry units /Food /4 lessons every other week

	2020 – 2021 Autumn 1 Unit 1	2020 – 2021 Autumn 2 Unit 2	2020 – 2021 Spring 1 Unit 3	2020 – 2021 Spring 2 Unit 4	2020 – 2021 Summer 1 Unit 5	2020 – 2021 Summer 2 Unit 6
Year 6.6.D 6.7.D	<p>Topic: Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1</p> <p>Key Questions: Can you recognise/ identify Health and safety rules in the kitchen? Can you identify things we need to prepare cold and hot drink? Can you prepare cold and hot drinks with support?</p> <p>Key skills and knowledge: To be able to recognize and follow basic Health & Safety rules in the kitchen, with close support.</p>	<p>Topic: Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1</p> <p>Key Questions: Can you identify ingredients to make a simple dish? Do you know how to prepare a simple dish? Can you follow a recipe? Can you prepare simple dishes with support? Can you chop vegetables? Can you grate?</p>	<p>Topic: Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry E1</p> <p>Key Questions: Can you identify ingredients to make a simple dish? Do you know how to prepare simple dishes? Can you follow a recipe? Can you prepare simple dishes with support? Can you prepare a simple dish on your own? Can you wash the</p>	<p>Topic: Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry E1</p> <p>Key Questions Can you prepare simple dishes with support? Can you prepare a simple dish on your own? Can you take part in washing the dishes? Can you identify different types of foods?</p>	<p>Topic: Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1</p> <p>Key Questions Do you know where to store different foods and drinks? Can you identify main hazards related to food and drink preparation? Do you know how to work safely in the kitchen? Can you assist in putting items away and washing up the</p>	<p>Topic: Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1</p> <p>Key Questions: Can you identify Health and safety rules in the kitchen? Final assessment, checking skills; Key skills and knowledge: To be able to follow basic Health & Safety rules in the kitchen. To be able to prepare a simple snack,</p>

<p>To be able to complete tasks by following instructions with close support.</p> <p>To be able to find somebody who can help.</p> <p>Assessment outcome:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p> <p><u>Students will embed the skills from SKILLSBUILDER.ORG</u></p>	<p>Key skills and knowledge:</p> <p>To be able to follow basic Health & Safety rules in the kitchen. To be able to prepare a simple snack, meals, with support.</p> <p>To be able to complete tasks by following instructions with close support.</p> <p>To be able to find somebody who can help.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p> <p><u>Students will embed the skills from SKILLSBUILDER.ORG</u></p>	<p>dishes independently?</p> <p>Key skills and knowledge:</p> <p>To be able to follow basic Health & Safety rules in the kitchen.</p> <p>To be able to prepare a simple snack, meals, with support.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p> <p><u>Students will embed the skills from SKILLSBUILDER.ORG</u></p>	<p>Do you know where to store different foods and drinks? Can you check checking expiry dates and storage instructions with support?</p> <p>Key skills and knowledge:</p> <p>To be able to follow basic Health & Safety rules in the kitchen. To be able to prepare a simple snack, meals, with support. To know how to store basic food items safely.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p> <p><u>Students will embed the skills from SKILLSBUILDER.ORG</u></p>	<p>dishes?</p> <p>Key skills and knowledge:</p> <p>To be able to follow basic Health & Safety rules in the kitchen.</p> <p>To be able to prepare a simple snack, meals, with support.</p> <p>To know how to store basic food items safely.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p> <p><u>Students will embed the skills from SKILLSBUILDER.ORG</u></p>	<p>meals, with support.</p> <p>Assessment outcome:</p> <p>Written work, practical tasks. Taking part in self-evaluation.</p>
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Links to
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