



Explorer

Explorer Curriculum – Building block to Formal Curriculum

- The building block before a fully formal curriculum.
- Strong focus on Early Literacy and Numeracy.
- Key skills and knowledge to understand the world around them.
- Functional Skills to apply basic knowledge.
- For children with moderate learning difficulties, autism and other learning needs. Learning takes place through tangible 'real life situations' with regular revisiting of learning.
- Students follow an Entry Level (1-3) Pathway at KS4 and KS5.

6.5. /6.4. /6.3. /6.2. / - Explorer Curriculum – Food /4 Lessons every other week

	2020– 2021 Autumn 1 Unit 1 Everyday food and drink preparation	2020– 2021 Autumn 2 Unit 1 Everyday food and drink preparation	2020– 2021 Spring 1 Unit 1 Everyday food and drink preparation	2020– 2021 Spring 2 Unit 1 Everyday food and drink preparation	2020– 2021 Summer 1 Unit 1 Everyday food and drink preparation	2020– 2021 Summer 2 Unit 1 Everyday food and drink preparation
Year 6.2/6.3 6.4/6.5	<p>Topic: Everyday food and drink preparation E1/2/3/L1</p> <p>Key Questions: Can you identify Health and safety rules in the kitchen? Can you identify hazards related to Health and safety in the kitchen? Are you aware of germs including bacteria, viruses, how they are spread and treated, and the importance of handwashing? Do you know what kind of hot drinks we can have? Can you identify things we need to prepare cold and hot drinks?</p>	<p>Topic: Everyday food and drink preparation E1/2/3</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 identify main terms related to preparing simple dishes? Can you prepare simple dishes with support? Can you prepare simple dishes on your own?</p> <p>Key skills and knowledge: To know Health & Safety rules when preparing</p>	<p>Topic: Everyday food and drink preparation E1/2/3/L1</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 identify main terms related to preparing simple dishes? Can you prepare simple dishes with support? Can you prepare simple dishes on your own? Can you wash the dishes independently?</p> <p>Key skills and</p>	<p>Topic: Everyday food and drink preparation E1/2/3/L1</p> <p>Key Questions Can you prepare simple dishes with support? Can you prepare simple dishes on your own? Can you wash the dishes independently? Can you identify different types of foods? Do you know where to store different foods and drinks?</p> <p>Key skills and</p>	<p>Topic: Everyday food and drink preparation E1/2/3</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 self-evaluate your work?</p> <p>Key skills and knowledge: To know how to work safely in the kitchen. To secure,</p>	<p>Topic: Recapping the knowledge.</p> <p>To recap information on different methods of cooking. Consolidate the knowledge on preparing simple dishes, food hazards and food storage.</p> <p>Key skills and knowledge: To know how to work safely in the kitchen. To know that there are different cooking methods. To secure, consolidate and demonstrate the principles of food hygiene and</p>

<p>Can you prepare cold and hot drinks independently?</p> <p>Key skills and knowledge:</p> <p>To know Health & Safety rules when preparing food.</p> <p>Secure and demonstrate the principles of food hygiene and safety in a range of situations;</p> <p>To be able to recognize main food hygiene and safety hazards.</p> <p>To know how to prepare cold and hot drinks, with support or independently.</p> <p>Assessment outcome:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p>	<p>food. Secure and demonstrate the principles of food hygiene and safety in a range of situations;</p> <p>To be able to recognize main food hygiene and safety hazards.</p> <p>To know how to prepare simple dishes, with support or independently</p> <p>Pupils will extend food preparation and cooking techniques.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p>	<p>knowledge:</p> <p>To know Health & Safety rules when preparing food.</p> <p>To know how to prepare simple dishes, with support.</p> <p>To know how to follow a simple recipe.</p> <p>Pupils will secure the creative, technical and practical expertise needed to perform everyday tasks confidently.</p> <p>Pupils will build and apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p>	<p>knowledge:</p> <p>To know Health & Safety rules when preparing food. To know how to prepare simple dishes, with support. To know how to follow a simple recipe.</p> <p>Pupils will secure the creative, technical and practical expertise needed to perform everyday tasks confidently.</p> <p>Pupils will build and apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p>	<p>consolidate and demonstrate the principles of food hygiene and safety, focusing on, for example, using knives, small electrical equipment, handling and cooking raw meat, poultry and/or fish (if using), and the hob, oven or grill.</p> <p>Pupils will evaluate and test their ideas and the work of others, and make recommendations for improvements.</p> <p>Assessment outcomes:</p> <p><u>Students will complete assessment criteria from OCN SKILLS FOR LIVING AND WORK course;</u></p>	<p>safety, focusing on, for example, using knives, small electrical equipment, handling and cooking raw meat, poultry and/or fish (if using), and the hob, oven or grill.</p> <p><u>Assessment outcome:</u></p> <p>Practical activities, teacher's assessment, self-evaluation.</p>	
<p>Links to Gatsby Benchmarks:</p>						

