



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.

# 8E - Explorer Curriculum- Long Term Plan

## Food / 2 lessons weekly

	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 8	<p><b>Topic:</b> Basic chopping skills: intro to using bridge and claw technique effectively</p> <p><b>Key questions:</b></p> <p>Can you identify farmed and grown foods? <b>Lower KS1</b></p> <p>To know basic sources of foods with some support. <b>Upper KS1</b></p> <p>To know basic sources of foods without support. <b>LowerKS1</b></p> <p>Can you identify farmed, grown, caught foods with some assistance?</p> <p><b>KS2 expectations</b> Can you name different sources of foods</p>	<p><b>Topic:</b> Basic chopping skills: intro to using bridge and claw technique effectively</p> <p><b>Key questions:</b></p> <p>Can you chop vegetables with support?</p> <p>Can you chop vegetables independently?</p> <p>Can I participate in preparing simple dishes safely and hygienically?</p> <p>Am I able to choose the right equipment and ingredients?</p> <p><b>Key skills and knowledge:</b> <u>To be able to know the steps how to chop vegetables.</u></p>	<p><b>Topic:</b> Weighing/measuring: Demonstrating how to do these skills effectively.</p> <p><b>Key questions:</b></p> <p>Do you know what equipment can be used when weighing and measuring?</p> <p>Do you know how to use a kitchen scale?</p> <p>Do you know how to use a measuring jug?</p> <p>Can you list ingredients we need to weight using a scale?</p> <p>Can you list ingredients we need to measure using a measuring jug?</p>	<p><b>Topic:</b> Weighing/measuring: Demonstrating how to do these skills effectively.</p> <p><b>Key questions:</b></p> <p>Do you know how many grams is in one kilogram?</p> <p>Do you know how many milliliters one litre holds?</p> <p>Can you convert whole grams into kilograms, with some support?</p> <p>Can you convert milliliters in litres, with some support?</p> <p><b>Key skills and knowledge:</b> <u>To be able to recognize that 1 kg</u></p>	<p><b>Topic:</b> Peeling and grating: Can you show how to do these skills effectively?</p> <p><b>Key questions:</b></p> <p>Do you know what equipment we need to use for peeling the foods?</p> <p>Do you know what equipment we need to use to grate foods?</p> <p>Can you list Health &amp; Safety rules when we peel off the foods?</p> <p>Can you list Health &amp; Safety rules when we grate the foods?</p> <p><b>Key skills and knowledge:</b> <u>To be able to peel</u></p>	<p><b>Topic:</b> Peeling and grating: Can you show how to do these skills effectively?</p> <p><b>Key questions:</b></p> <p>Do you know that fingers can easily be grated so we need to make sure they don't get too close to the end of whatever we are grating?</p> <p>Do you know how to peel an egg?</p> <p><b>Key skills and knowledge:</b> <u>To be able to peel and grate safely, with support, progressing onto indepenenet peeling and grating.</u></p>

<p>independently?</p> <p>Can you investigate different sources of foods?</p> <p>Can you identify bridge technique?</p> <p>Can you identify a claw technique?</p> <p>Can you use a bridge technique?</p> <p>Can you use a claw technique?</p> <p>Can you chop vegetables with support?</p> <p>Can you chop vegetables independently?</p> <p><u>Key skills and knowledge:</u></p> <p><u>To know where different foods come from.</u></p> <p><u>To be able to know the steps how to chop vegetables.</u></p> <p><u>To know how to use a bridge and claw technique.</u></p> <p><u>Assessment outcome:</u></p> <p>Students will be able to demonstrate chopping vegetables using both techniques with or without support.</p>	<p><u>To know how to use a bridge and claw technique.</u></p> <p><u>Assessment outcome:</u></p> <p>Students will be able to demonstrate chopping vegetables using both techniques with or without support.</p>	<p><u>Key skills and knowledge:</u></p> <p><u>To be able to recognize kitchen scales, measuring jugs we need to use to weigh and measure ingredients for food preparation.</u></p> <p><u>Assessment outcomes:</u></p> <p>To demonstrate an ability to use a kitchen scale and measuring jug with support, progressing into an independent using the equipment. Practical tasks, teacher`s assessment, self-evaluation.</p>	<p><u>=1000 g and 1 l=1000ml;</u></p> <p><u>Assessment outcome:</u></p> <p>To demonstrate an ability to use a kitchen scale and measuring jug with support, progressing into an independent using the equipment. Practical tasks, teacher`s assessment, self-evaluation.</p>	<p><u>and grate safely, with support, progressing onto independent peeling and grating.</u></p> <p><u>Assessment outcome:</u></p> <p>To demonstrate an ability to use a peeler and a grater with support, progressing into an independent using the equipment. Practical tasks, teacher`s assessment, self-evaluation.</p>	<p><u>Assessment outcome:</u></p> <p>To demonstrate an ability to use a peeler and a grater with support, progressing into an independent using the equipment. Practical tasks, teacher`s assessment, self-evaluation.</p>
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Links to Gatsby Benchm arks:						
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