



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.

4D - Explorer Curriculum – FOOD /2 Lessons weekly

	2021– 2022 Autumn 1 Unit 1	2021– 2022 Autumn 2 Unit 2	2021– 2022 Spring 1 Unit 3	2021– 2022 Spring 2 Unit 4	2021– 2022 Summer 1 Unit 5	2021– 2022 Summer 2 Unit 6
Year 4D	<p>Topic: 110359 Basic cooking skills with support AQAUAS pre-entry level;</p> <p>Kitchen hygiene EL1 Make a simple meal EL1</p> <p>Suggested Key Questions:</p> <p>Can you identify a hygiene rule to follow when handling food?</p> <p>Can you recognize how to use basic kitchen equipment?</p> <p>Are you able to follow basic hygiene rules of the kitchen?</p> <p>Key skills and knowledge:</p> <p>What hygiene rules we have to follow when we entering food room?</p>	<p>Topic: 110359 Basic cooking skills with support AQAUAS pre-entry level;</p> <p>Kitchen hygiene EL1 Make a simple meal EL1</p> <p>Suggested Key Questions:</p> <p>Can you participate in an activity to identify ingredients for a meal?</p> <p>Can you follow instructions to prepare an ingredient?</p> <p>Key skills and knowledge:</p> <p>To know basic hygiene rules when handling food.</p> <p>To be able take part in preparing basic</p>	<p>Topic: 110359 Basic cooking skills with support AQAUAS pre-entry level;</p> <p>Kitchen hygiene EL1 Make a simple meal EL1</p> <p>Suggested Key Questions:</p> <p>Can you identify how to use a utensil safely?</p> <p>Can you use a utensil safely?</p> <p>Can you recognize a safety rule when using a cooker?</p> <p>Key skills and knowledge:</p> <p>To be able to follow</p>	<p>Topic: 110359 Basic cooking skills with support AQAUAS pre-entry level;</p> <p>Kitchen hygiene EL1 Make a simple meal EL1</p> <p>Suggested Key Questions:</p> <p>Can you use a utensil safely?</p> <p>Can you recognize a safety rule when using a cooker?</p> <p>Can you use cooker safely for at least one basic task?</p> <p>Key skills and knowledge:</p>	<p>Topic: 110359 Basic cooking skills with support AQAUAS pre-entry level;</p> <p>Kitchen hygiene EL1 Make a simple meal EL1</p> <p>Suggested Key Questions:</p> <p>Recapping the skills, knowledge. Checking on progress-SOLAR skills.</p> <p>Key skills and knowledge:</p> <p>What hygiene rules we have to follow when we entering food room?</p> <p>To know basic hygiene rules when handling food.</p>	<p>Topic: 110359 Basic cooking skills with support AQAUAS pre-entry level;</p> <p>Kitchen hygiene EL1 Make a simple meal EL1</p> <p>Suggested Key Questions:</p> <p>Recapping the skills, knowledge. Checking on progress-SOLAR skills.</p> <p>Key skills and knowledge:</p> <p>Pupils should have experienced and be able to know how to use cooker safely for at least one activity (close supervision)</p> <p>To know about</p>

	<p>To know basic hygiene rules when handling food.</p> <p>Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with a minimum support.</p> <p>Do you know why do we need instructions?</p> <p>Do you know what kind of instructions do we have?</p> <p>Do you know who can give you instructions?</p> <p>Can you follow simple written and verbal instructions to cook at least five different dishes?</p> <p>Can you select appropriate utensils for each dish?</p> <p>Can you select appropriate ingredients for each dish?</p>	<p>ingredients for a meal.</p> <p>Follow basic instructions to prepare a meal with close support.</p> <p>Students should be able to follow personal and general hygiene rules in the kitchen.</p> <p>Students should get more confident in following basic hygiene rules when handling food.</p> <p>Students should learn that there are instructions; we need to follow when preparing food.</p> <p>Students should be able to follow safety procedures in the kitchen.</p> <p>Students should learn basic hygiene rules when handling food.</p> <p>Students should be able to select few basic ingredients for different food dishes.</p>	<p>instructions to use a cooker for a defined purpose.</p> <p>To be able to state a safety rule when using a cooker.</p> <p>Students should be able to recognize safety procedures in the kitchen.</p> <p>They should be able to follow kitchen health and safety rules, with support;</p>	<p>Pupils should have experienced and be able to know how to use cooker safely for at least one activity (close supervision)</p> <p>Pupils should be able to know how to us basic utensils safely.</p> <p>To know that there are instructions, we need to follow when preparing food. Can you identify the names of at least three cooker parts?</p> <p>Can you take part in preparing service area and tables?</p>	<p>Can you identify the names of at least three cooker parts?</p> <p>Can you take part in preparing service area and tables?</p>	<p>correct storing of food and knowing how to identify when food is safe to consume.</p>
<p>Links to Gatsby Benchmarks:</p>	<p>4. Linking curriculum learning to careers</p> <p>Students will investigate different careers in the catering. People who work with food, what skills we need, to follow Health &Safety rules.</p>	<p>4. Linking curriculum learning to careers</p> <p>Students will investigate different careers in the catering. People who work with food, what skills we need, to follow Health &Safety rules.</p>	<p>4. Linking curriculum learning to careers</p> <p>Students will investigate different careers in the catering. People who work with food, what skills we need, to follow Health &Safety rules.</p>	<p>4. Linking curriculum learning to careers</p> <p>Students will investigate different careers in the catering. People who work with food, what skills we need, to follow Health &Safety rules.</p>	<p>4. Linking curriculum learning to careers</p> <p>Students will investigate different careers in the catering. People who work with food, what skills we need, to follow Health &Safety rules.</p>	<p>4. Linking curriculum learning to careers</p> <p>Students will investigate different careers in the catering. People who work with food, what skills we need, to follow Health &Safety rules.</p>

