



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.

6.3. E -6.5. E - Explorer Curriculum – Food 4 lessons every other week

Year	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
6.3.E – 6.5.E	<p>Topic: EL- EL3 Food preparation & presentation SKILLS- AIMING HIGH</p> <p>Suggested Key Questions: Can you identify utensils required for food preparation? Can you use selected utensils?</p> <p>Key Skills and Knowledge: Learners will be able to use some utensils to prepare food. They will know how to</p>	<p>Topic: EL- EL3 Food preparation & presentation SKILLS- AIMING HIGH</p> <p>Suggested Key Questions: Can you list different vegetables? Can you prepare a seasonal vegetable for a soup, with support? Can you weigh and measure ingredients?</p> <p>Key Skills and Knowledge: To know Health & Safety rules when preparing food.</p>	<p>Topic: EL- EL3 Food preparation & presentation SKILLS- AIMING HIGH</p> <p>Suggested Key Questions: Can you weigh and measure ingredients? Can you tidy up after a meal preparation? Do you know how to store foods properly?</p> <p>Key Skills and Knowledge: To know how to prepare different</p>	<p>Topic: EL- EL3 Food preparation & presentation SKILLS- AIMING HIGH</p> <p>Suggested Key Questions: Do you know how to prepare service area and tables? Do you understand health and safety issues relating to preparing and presenting food?</p> <p>Key skills and knowledge: To know Health & Safety rules when preparing food.</p> <p>To understand health and safety issues relating to</p>	<p>Topic: EL- EL3 Food preparation & presentation SKILLS- AIMING HIGH</p> <p>Suggested Key Questions: Recapping: Do you know how to prepare service area and tables? Do you understand health and safety issues relating to preparing and presenting food?</p> <p>Key skills and knowledge: Do you know how to store foods properly?</p> <p>Key skills and knowledge:</p>	<p>Topic: Recapping information/ skills check SKILLS- AIMING HIGH</p> <p>Suggested Key Questions: Do you know how to prepare service area and tables? Do you understand health and safety issues relating to preparing and presenting food?</p> <p>Key skills and knowledge: To know how to work safely in the kitchen.</p>

	<p>prepare vegetable soup</p> <p>To know Health & Safety rules when preparing food.</p> <p>Demonstrate good knowledge of food hygiene and safety in some situations; To be able to recognize main food hygiene and safety hazards.</p> <p>To know good use of utensils required for food preparation.</p> <p>To know how to use utensils required for food preparation.</p>	<p>Demonstrate the food hygiene and safety in different situations;</p> <p>To be able to recognize main food hygiene and safety hazards.</p> <p>Be able to use utensils required for food preparation.</p> <p>To know how to prepare various dishes, with a minimum support.</p> <p>Pupils will understand and start applying different cooking techniques.</p> <p>Be able to weigh and mix ingredients for a recipe</p>	<p>dishes, including soup.</p> <p>To understand health and safety issues relating to preparing and presenting food.</p> <p>Pupils will try to apply the knowledge of understanding and skills in order to create and make simple dishes.</p> <p>Be able to weigh and mix ingredients, with some support.</p>	<p>preparing and presenting food.</p> <p>To be able to prepare service area and tables.</p> <p>Pupils will try to apply the knowledge of understanding and skills in order to create and make simple dishes.</p>	<p>To know how to work safely in the kitchen.</p> <p>To be able to use knives, small electrical equipment.</p> <p>To be able to handle raw meat, poultry.</p> <p>To be able to use the hob, oven or grill.</p>	
<p>Links to Gatsby Benchmarks:</p>	<p>Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Students to consider what skills they need to be able to work the catering industry.</p>	<p>Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills they need to be able to work in the catering industry.</p>	<p>Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills they need to be able to work in the catering industry.</p>	<p>Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills they need to be able to work in the catering industry.</p>	<p>Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills they need to be able to work in the catering industry.</p>	<p>Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills they need to be able to work in the catering industry.</p>