



## 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.

## 6.2. 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
6.2. E	<p><b>Topic:</b> EL3/ L1 Food preparation &amp; presentation</p> <p><b>SKILLS- AIMING HIGH</b></p> <p><b>Suggested Key Questions:</b></p> <p>Can you identify hazards related to Health and safety in the kitchen? Can you identify and use some of the following utensils? • Two different knives and two different spoons • three different containers used in the preparation of food.</p> <p><b>Key Skills and Knowledge:</b></p>	<p><b>Topic:</b> EL3/ L1 Food preparation &amp; presentation</p> <p><b>SKILLS- AIMING HIGH</b></p> <p><b>Suggested Key Questions:</b></p> <p>Can you prepare ingredients to make a dish? Can you follow a recipe? Can you clear up after self? Can you weigh ingredients for a recipe?</p> <p><b>Key Skills and Knowledge:</b></p> <p><b>To know Health &amp; Safety rules when preparing food. Demonstrate the food hygiene and safety in different situations;</b></p>	<p><b>Topic:</b> EL3/ L1 Food preparation &amp; presentation</p> <p><b>SKILLS- AIMING HIGH</b></p> <p><b>Suggested Key Questions:</b></p> <p>Can you follow a recipe? Can you clear up after self? Can you weigh ingredients for a recipe?</p> <p><b>Key Skills and Knowledge:</b></p> <p><b>To know how to prepare different dishes, including soup.</b></p> <p><b>To understand health and safety</b></p>	<p><b>Topic:</b> EL3/ L1 Food preparation &amp; presentation</p> <p><b>SKILLS- AIMING HIGH</b></p> <p><b>Suggested Key Questions:</b></p> <p>Can you set up a service area? Can you serve the prepared food? Do you know where to store different foods and drinks?</p> <p><b>Key skills and knowledge:</b></p> <p><b>To know Health &amp; Safety rules when preparing food.</b></p> <p><b>To understand health and safety issues relating to preparing and presenting food.</b></p>	<p><b>Topic:</b> EL3/ L1 Food preparation &amp; presentation</p> <p><b>SKILLS- AIMING HIGH</b></p> <p><b>Suggested Key Questions:</b></p> <p><b>Recapping:</b> Can you identify main hazards related to food and drink preparation? Can you set up a service area? Can you serve the prepared food? Can you follow appropriate health, safety and hygiene standards when working with food?</p> <p><b>Key skills and knowledge:</b></p>	<p><b>Topic:</b> Recapping information/ skills check</p> <p><b>SKILLS- AIMING HIGH</b></p> <p><b>Suggested Key Questions:</b></p> <p>To recap information on different methods of cooking.</p> <p>Consolidate the knowledge on preparing simple dishes, food hazards and food storage.</p> <p><b>Key skills and knowledge:</b></p> <p><b>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</b></p>

	<p>Learners will be able to use some utensils to prepare food. They will know how to prepare vegetable soup</p> <p>To know Health &amp; 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>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>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 for a recipe</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>Pupils will start to evaluate their own work.</p>	<p>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><b>Links to Gatsby Benchmarks:</b></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>

