

Curriculum intent (overview) – To deepen students’ skills and knowledge through a broad and balanced curriculum which prepares students for adulthood.

Class 8E- Explorer Curriculum – Food /Lessons weekly

Year	2022 – 2023 Autumn 1 Unit 1	2022 – 2023 Autumn 2 Unit 2	2022 – 2023 Spring 1 Unit 3	2022 – 2023 Spring 2 Unit 4	2022 – 2023 Summer 1 Unit 5	2022 – 2023 Summer 2 Unit 6
8	<p>Topic: <u>Basic chopping skills: intro to using bridge and claw technique effectively</u></p> <p>Suggested key questions:</p> <p>Can you identify farmed and grown foods?</p> <p>To know basic sources of foods without support.</p> <p>Can you identify farmed, grown, caught foods with some assistance? Can you identify bridge technique?</p> <p>Can you identify a claw technique?</p> <p>Can you chop vegetables independently? Key skills and knowledge:</p>	<p>Topic: <u>Basic chopping skills: intro to using bridge and claw technique effectively</u></p> <p>Suggested key questions:</p> <p>Can you chop vegetables with support?</p> <p>Can you chop vegetables independently?</p> <p>Can you participate in preparing simple dishes safely and hygienically?</p> <p>Are you able to choose the right equipment and ingredients?</p> <p>Key skills and knowledge:</p> <p>To be able to know the steps how to chop vegetables. To know how to use a bridge and claw technique.</p>	<p>Topic: <u>Weighing/measuring: Demonstrating how to do these skills effectively.</u></p> <p>Suggested Key questions:</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>Key skills and knowledge:</p> <p>To be able to recognize kitchen scales, measuring jugs we need to use to weigh and</p>	<p>Topic: <u>Weighing/measuring: Demonstrating how to do these skills effectively.</u></p> <p>Suggested Key questions:</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>Key skills and knowledge:</p> <p>To be able to recognize that 1 kg =1000 g and 1 l=1000ml;</p> <p>To be able to demonstrate an ability to use a kitchen scale and</p>	<p>Topic: <u>Peeling and grating: Can you show how to do these skills effectively?</u></p> <p>Suggested Key questions:</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 & Safety rules when we peel off the foods?</p> <p>Can you list Health & Safety rules when we grate the foods?</p> <p>Key skills and knowledge:</p> <p>To be able to peel and grate safely, with support, progressing onto independent peeling and grating.</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>Topic: <u>Peeling and grating: Can you show how to do these skills effectively?</u></p> <p>Suggested Key questions:</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>Key skills and knowledge:</p> <p>To be able to peel and grate safely, with support, progressing onto independent peeling and grating.</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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	<p>To know where different foods come from. To be able to know the steps how to chop vegetables. To know how to use a bridge and claw technique.</p> <p>To know basic sources of foods with some support.</p> <p>To be able to investigate different sources of foods?</p> <p>Can you chop vegetables with support?</p>		<p>measure ingredients for food preparation.</p> <p>To be able to demonstrate an ability to use a kitchen scale and measuring jug with support, progressing into an independent using the equipment. Practical tasks,</p>	<p>measuring jug with support, progressing into an independent using the equipment. Practical tasks,</p>	<p>peeler and a grater with support, progressing into an independent using the equipment. Practical tasks, teacher’s assessment, self-evaluation.</p>	
<p>Links to Gatsby benchmark</p>	<p>4. Linking curriculum learning to careers</p> <p>Careers in catering/Hospitality Chef, Head Chef Manager, Waiter, Waitress, Event Manager</p>	<p>4. Linking curriculum learning to careers</p> <p>Careers in catering Chef, Head Chef Manager, Waiter, Waitress</p>	<p>4. Linking curriculum learning to careers</p> <p>Careers in catering Chef, Head Chef Manager, Waiter, Waitress</p>	<p>4. Linking curriculum learning to careers</p> <p>Careers in catering Skills related to these positions;</p>	<p>4. Linking curriculum learning to careers</p> <p>Careers in catering Skills related to these positions;</p>	<p>4. Linking curriculum learning to careers</p> <p>Careers in catering history Skills related to these positions;</p>