

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

Class 9E- 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
Year 9	<p>Topic: <u>Handling pans: Can you show how to use pans safely?</u></p> <p>Suggested Key Questions:</p> <p>Can you identify meals we need to cook using pans and hot source?</p> <p>Can you identify hazards related to using pans and a hot source e.g. cooker?</p> <p>Can you identify main safety rules related to using pans and a cooker?</p> <p>Key skills and knowledge:</p> <p>To be able to identify what we need to cook using a cooker.</p> <p>Defining hazards related to using hot pans, cooker. Students will be able to practice using pans and a</p>	<p>Topic: <u>Handling pans: Can you show how to use pans safely?</u></p> <p>Suggested Key Questions:</p> <p>Can you start using a pan and a hot source with an assistance?</p> <p>Can you start using a pan with the heat source independently?</p> <p>Key skills and knowledge:</p> <p>To be able to handle pans on a hob with support; to be follow instructions to use a cooker (temperature, gas mark)</p> <p>Defining hazards related to using hot pans, cooker. Students will practice using pans and a cooker with supervision.</p>	<p>Topic: <u>Improving knife skills. Progress using knife skills. Practicing dicing.</u></p> <p>Suggested Key Questions:</p> <p>Can you identify different types of knives e.g. bread knife, steak knife, vegetable knife, fish knife?</p> <p>Can you identify hazards related to using knives?</p> <p>Can you identify how to prevent hazards related to using sharp knives?</p> <p>Do you know how to secure a chopping board to prevent moving, sliding while you dicing?</p> <p>Key skills and knowledge:</p> <p>To be able to use a sharp knife for</p>	<p>Topic: <u>Improving knife skills. Can you show improved knife skills? Practicing dicing.</u></p> <p>Suggested Key Questions:</p> <p>Do you know why we need to keep knives sharp?</p> <p>Can you practice using a sharp knife with a support?</p> <p>Key skills and knowledge:</p> <p>To be able to use a sharp knife for different tasks- cutting, dicing.</p> <p>Recapping hazards related to using sharp knives. Students will practice using knives with supervision. Practical tasks, self-evaluation, teacher’s statement.</p>	<p>Topic: <u>Show a growing ability to wash up and dry equipment independently.</u></p> <p>Suggested Key Questions:</p> <p>Can you wash the dishes with some support?</p> <p>Can you wash the dishes without support?</p> <p>Key skills and knowledge:</p> <p>To be able to use a wash the dishes with some support progressing to do the task independently.</p> <p>Students will practice using washing the dishes, clearing after meal preparation. Practical tasks, self-evaluation, teacher’s statement.</p>	<p>Topic: <u>Show a growing ability to wash up and dry equipment independently.</u></p> <p>Suggested Key Questions:</p> <p>Can you wash the dishes with some support?</p> <p>Can you wash the dishes without support?</p> <p>Can you wash the dishes, equipment independently?</p> <p>Can you clear plates after meals, tidy the kitchen independently?</p> <p>Key skills and knowledge:</p> <p>To be able to use a wash the dishes with some support or independently.</p> <p>Students will practice using washing the dishes, clearing after meal preparation.</p>

