## Class - Explorer Curriculum - Food/2 Lessons weekly

Year	2023 – 2024 Autumn 1	2023 – 2024 Autumn 2	2023 – 2024 Spring 1	2023 – 2024 Spring 2	2023 – 2024 Summer 1	2023 – 2024 Summer 2
	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
	Topic:	Topic:	Topic:	Topic:	Topic:	Topic:
Year	Following instructions	Make a simple meal	Make a simple meal	Make a simple meal	Make a simple meal	Recapping on
10E	AIM EL2/EL3	AIM EL2/EL3	AIM EL2/EL3	AIM EL2/EL3	AIM EL2/EL3	information, practical
	Our manage of Manage	Overseted Key	Suggested Key	Overseted Key	Our manada al Mana	work, gathering
	Suggested Key	Suggested Key	Questions:	Suggested Key	Suggested Key	evidence for the
	Questions:	Questions:	Can you identify since	Questions:	Questions:	coursework.
	State two ways the	Can you use a seeker	Can you identify simple labels on food with a	Can you identify	Decemping the skills	Suggested Key
	State two ways the instructions can be	Can you use a cooker safely?	little support?	simple labels on food	Recapping the skills, knowledge.	Questions:
	aiven.	Salely?	illile support?	with a little support?	Checking on	Recapping the skills,
	State who may give	Can you identify tinned,	Can you identify a "Best	with a little support?	progress- SOLAR	knowledge.
	instructions.	fresh and frozen foods?	before" or "Use by" date,	Can you identify a	skills.	Checking on progress-
	Can you identify three	Can you choose the	with assistance?	"Best before" or "Use	SKIIIS.	SOLAR skills.
	hygiene procedures to	right ingredients for a	with addictarious	by" date, with	Key skills and	
	follow when handling	meal?	What "Best before"	assistance?	knowledge:	Key skills and
	food?		means?			knowledge:
				What "Best before"	What hygiene rules	
	Can you use kitchen	Key skills and	What "Use by "means?	means?	we have to follow	Pupils should be able
	equipment safely and	knowledge:			when we entering	to Identify simple
	hygienically?		Key skills and	What "Use by "means?	food room?	labels on food with a
		To know basic hygiene	knowledge:			little support
	Follow instructions to	rules when handling		Can you identify two	To know basic	Ctudente ebeulal be
	complete two activities.	food.	Pupils should be able	signs that food is still	hygiene rules when	Students should be
	State ways to carry out		to Identify simple	fresh?	handling food.	able to identify fresh and spoiled foods.
	instructions safely.	Be able to select	labels on food with a			and sponed loods.
	Identify how well he/she	ingredients to make a	little support.	Can you identify a food	Pupils should be able to follow	
	carried out the	meal.	Be able to serve a	that may not be safe to		Pupils should be able
	instructions.	Learners will be able	meal.	use/has "gone off"?	health & safety hygiene rules in the	to follow health &
	Key skills and	to prepare ingredients and use cooking	Be able to select ingredients to make a	Key skills and	kitchen	safety hygiene rules in
	knowledge:	facilities to make a	meal.	knowledge:	independently or	the kitchen
	Kilowieuge.	simple meal	Learners will be able	KIIOWIEUGE.	with a minimum	independently or with
	Learners will know	Be able to prepare	to prepare ingredients	Pupils should be	support.	a minimum support.
	how to follow	ingredients	and use cooking	able to Identify		
	instructions	Be able to use utensils	facilities to make a	simple labels on food		
		safely.	simple meal	with a little support		

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

	What hygiene rules we have to follow when we entering food room?  To know basic hygiene rules when handling food.  Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with a minimum support.  Pupils should be able to tidy the kitchen up independently, to include wiping down the surfaces.  Pupils are able to follow safety rules when using a cooker.	Be able to use a cooker safely.	Be able to prepare ingredients Be able to use utensils safely.	To know about correct storing of food and knowing how to identify when food is safe to consume.  Students should be able to identify fresh and spoiled foods.		
Links to Gatsby Benchm arks:	4. Linking curriculum learning to careers  Students will investigate different careers in the catering industry.  People who work with food, Health and safety policies, skills required;	4. Linking curriculum learning to careers  Students will investigate different careers in the catering industry.  People who work with food, Health and safety policies, skills required;	4. Linking curriculum learning to careers  Students will investigate different careers in the catering industry.  People who work with food, Health and safety policies, skills required;	6. Experiences of workplaces. Students will investigate different workplaces and jobs in these workplaces related to working with food. They will look at skills required for certain jobs.	6. Experiences of workplaces. Students will investigate different workplaces and jobs in these workplaces related to working with food. They will look at skills required for certain jobs.	6. Experiences of workplaces. Students will investigate different workplaces and jobs in these workplaces related to working with food. They will look at skills required for certain jobs.