

11E - Explorer Curriculum – Food/2 lessons per week

	2023 - 2024 Autumn 1 Unit 1	2023 - 2024 Autumn 2 Unit 2	2023 - 2024 Spring 1 Unit 3	2023 - 2024 Spring 2 Unit 4	2023 - 2024 Summer 1 Unit 5	2023 - 2024 Summer 2 Unit 6
Year 11	<p>Topic: <u>Recapping on:</u> <u>Make a simple meal</u> <u>AIM EL2/EL3</u></p> <p><u>Suggested Key Questions:</u></p> <p>Can you identify three hygiene procedures to follow when handling food?</p> <p>Can you use kitchen equipment safely and hygienically?</p> <p><u>Key skills and knowledge:</u></p> <p>Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with a minimum support.</p> <p>Pupils should be able to tidy the kitchen up independently, to include wiping down the surfaces.</p> <p>Pupils are able to</p>	<p>Topic: <u>Eating a balanced diet/ EL2/EL3</u></p> <p><u>Suggested Key Questions:</u></p> <p>Can you identify items that might be included in a balanced diet?</p> <p>Can you identify main food groups?</p> <p>Give an example of food from each food group.</p> <p>Identify four different fruit and vegetables.</p> <p>Identify three basic food hygiene requirements.</p> <p><u>Key skills and knowledge:</u></p> <p>Understand what makes a balanced diet.</p> <p>Learners will be able to identify the components of a balanced diet, the benefits of a</p>	<p>Topic: <u>Eating a balanced diet/ EL2/EL3</u></p> <p><u>Suggested Key Questions:</u></p> <p>Can you identify simple labels on food with a little support?</p> <p>Can you identify a “Best before” or “Use by” date, with assistance?</p> <p>Identify two benefits of healthy eating.</p> <p>Identify two health problems linked to diet.</p> <p>Identify two healthy cooking methods.</p> <p>Participate in the preparation of two healthy balanced meals.</p> <p>Identify three basic food hygiene requirements.</p> <p><u>Key skills and knowledge:</u></p> <p>Pupils should be able to identify simple labels on</p>	<p>Topic: <u>Eating a balanced diet/ EL2/EL3</u></p> <p><u>Suggested Key Questions:</u></p> <p>Identify two benefits of healthy eating.</p> <p>Identify two health problems linked to diet.</p> <p>Identify two healthy cooking methods.</p> <p>Participate in the preparation of two healthy balanced meals.</p> <p>Identify three basic food hygiene requirements.</p> <p><u>Key skills and knowledge:</u></p> <p>What hygiene rules we have to follow when we entering food room?</p> <p>To know basic hygiene rules when handling food.</p> <p>Pupils should be able to follow health</p>	<p>Topic: <u>Recapping on knowledge and skills gained over two years of AIM course. SOLAR OUTCOMES/ FINAL ASSESSMENT</u></p> <p><u>Suggested Key Questions:</u></p> <p>Recapping the skills, knowledge.</p> <p>Checking on progress- SOLAR skills.</p> <p><u>Key skills and knowledge:</u></p> <p>Pupils should be able to identify simple labels on food with a little support</p> <p>To know about correct storing of food and knowing how to identify when food is safe to consume.</p> <p>Students should be able to identify</p>	<p>Topic: <u>Recapping on knowledge and skills gained over two years of AIM course.</u></p> <p><u>Suggested Key Questions:</u></p> <p>Recapping the skills, knowledge.</p> <p>Checking on progress- SOLAR skills.</p> <p><u>Key skills and knowledge:</u></p> <p>Pupils should be able to identify simple labels on food with a little support</p> <p>To know about correct storing of food and knowing how to identify when food is safe to consume.</p> <p>Students should be able to identify fresh and spoiled foods.</p>

	<p>use basic kitchen equipment such as scales, peelers, measuring jugs independently or with a minimum support.</p> <p>Pupils are able to follow safety rules when using a cooker.</p> <p>To know how about correct storing of food and knowing how to identify when food is safe to consume.</p>	<p>balanced diet and will know about food hygiene.</p>	<p>food with a little support</p> <p>To know about correct storing of food and knowing how to identify when food is safe to consume.</p>	<p>& safety hygiene rules in the kitchen independently or with a minimum support.</p>	<p>fresh and spoiled foods.</p>	
Links to Gatsby bench mark	<p><u>4. Linking curriculum learning to careers</u></p> <p>Reference to Food at further education. Careers in Food industry.</p>	<p><u>4. Linking curriculum learning to careers</u></p> <p>Reference to Food at further education. Careers in Food industry.</p>	<p><u>4. Linking curriculum learning to careers</u></p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>	<p><u>4. Linking curriculum learning to careers</u></p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>	<p><u>4. Linking curriculum learning to careers</u></p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>	<p><u>4. Linking curriculum learning to careers</u></p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>

