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

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

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