

6N - Navigator Curriculum – FOOD

	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 12,13,14	Topic: Food hygiene Award L1	Topic: Food hygiene Award L1	Topic: Food hygiene Award L1	Topic: Food hygiene Award L1	Topic: Food hygiene Award L1	Topic: Recapping the knowledge.
Food	<p><u>Suggested Key Questions:</u></p> <p>Can you identify Health and safety rules in the kitchen?</p> <p>Can you identify hazards related to Health and safety in the kitchen?</p> <p>Can you identify the following utensils?</p> <ul style="list-style-type: none"> • two different knives and two different spoons • three different containers used in the preparation of food. <p>Can you use the following utensils?</p> <ul style="list-style-type: none"> • two different knives and two different spoons • three different containers used in the preparation of food. <p><u>Key skills and</u></p>	<p><u>Suggested Key Questions:</u></p> <p>Can you prepare ingredients to make a simple dish?</p> <p>Do you know how to prepare various dishes?</p> <p>Can you follow a recipe independently?</p> <p>Can you assist in the preparation of a range of seasonal vegetables for soup?</p> <p>Can you clear up after self?</p> <p>Can you weigh ingredients for a recipe?</p> <p>Can you mix ingredients for a recipe?</p> <p><u>Key skills and knowledge:</u></p> <p>To know Health</p>	<p><u>Suggested Key Questions:</u></p> <p>Can you follow a recipe independently?</p> <p>Can you assist in the preparation of a range of seasonal vegetables for soup?</p> <p>Can you clear up after self?</p> <p>Can you weigh ingredients for a recipe?</p> <p>Can you mix ingredients for a recipe?</p> <p><u>Key skills and knowledge:</u></p> <p>To know Health & Safety rules when preparing food.</p> <p>To know how to prepare various dishes, including soup.</p>	<p><u>Suggested Key Questions:</u></p> <p>Can you set up a service area?</p> <p>Can you serve the prepared food?</p> <p>Can you follow appropriate health, safety and hygiene standards when working with food?</p> <p>Can you describe appropriate health, safety and hygiene standards when working with food?</p> <p><u>Key skills and knowledge:</u></p> <p>To know Health & Safety rules when preparing food.</p> <p>To understand health and safety issues relating to preparing and presenting food.</p> <p>To be able to</p>	<p><u>Suggested Key Questions:</u></p> <p>Do you know where to store different foods and drinks?</p> <p>Can you identify main hazards related to food and drink preparation?</p> <p>Can you set up a service area?</p> <p>Can you serve the prepared food?</p> <p>Can you follow appropriate health, safety and hygiene standards when working with food?</p> <p>Can you self-evaluate your work?</p> <p><u>Key skills and knowledge:</u></p> <p>To know how to work safely in the kitchen.</p>	<p>To recap information on different methods of cooking. Consolidate the knowledge on preparing simple dishes, food hazards and food storage.</p> <p><u>Key skills and knowledge:</u></p> <p>To know how to work safely in the kitchen.</p> <p>To know that there are different cooking methods.</p> <p>To secure, consolidate and demonstrate the principles of food hygiene and safety, focusing on, for example, using knives, small electrical equipment, handling and cooking raw meat, poultry and/or fish (if using), and the hob, oven or grill.</p> <p><u>Assessment outcome:</u></p> <p>Practical activities,</p>

	Personal Guidance	Personal Guidance	Personal Guidance	Personal Guidance	Personal Guidance	Personal Guidance
	Students to consider what skills are needed to be able to work the catering industry.	Students to consider what skills are needed to be able to work in the catering industry.	Students to consider what skills are needed to be able to work in the catering industry.	Students to consider what skills are needed to be able to work in the catering industry.	Students to consider what skills are needed to be able to work in the catering industry.	Students to consider what skills are needed to be able to work in the catering industry.