## 6N - Navigator Curriculum - FOOD

	2023 – 2024	2023 – 2024	2023 – 2024	2023 – 2024	2023 – 2024	2023 – 2024
	Autumn 1 Unit 1	Autumn 2 Unit 2	Spring 1 Unit 3	Spring 2 Unit 4	Summer 1 Unit 5	Summer 2 Unit 6
	Topic:	Topic:	Topic:	Topic:	Topic:	Topic:
	Food hygiene	Food hygiene	Food hygiene	Food hygiene	Food hygiene	Recapping the
Year 12,13,14	Award L1	Award L1	Award L1	Award L1	Award L1	knowledge.
	Suggested Key	Suggested Key	Suggested Key	Suggested Key	Suggested Key	To recap information
Food	Questions:  Can you identify	Questions:  Can you prepare	Questions:  Can you follow a	Questions:  Can you set up a service area?	Questions:  Do you know where to store different	on different methods of cooking. Consolidate the knowledge on preparing simple
	Health and safety	ingredients to make a	recipe	con vice area.	foods and drinks?	dishes, food hazards
	rules in the kitchen?	simple dish?	independently?	Can you serve the prepared food?	Can you identify main	and food storage.
	Can you identify	Do you know how to	Can you assist in the		hazards related to	Key skills and
	hazards related to	prepare various	preparation of a	Can you follow	food and drink	knowledge:
	Health and safety in	dishes?	range of seasonal	appropriate health,	preparation?	
	the kitchen?	Can you follow a	vegetables for soup?	safety and hygiene standards when	Can you set up a	To know how to work safely in the kitchen.
	Can you identify the	recipe	Can you clear up	working with food?	service area?	To know that there
	following utensils?	independently?	after self?			are different cooking
	two different knives and two different spoons • three different containers used in the	Can you assist in the preparation of a range of seasonal vegetables for soup?	Can you weigh ingredients for a recipe?  Can you mix	Can you describe appropriate health, safety and hygiene standards when working with food?	Can you serve the prepared food?  Can you follow appropriate health, safety and hygiene	methods. To secure, consolidate and demonstrate the principles of food hygiene and safety,
	preparation of food.	Can you clear up after self?	ingredients for a recipe?	Key skills and knowledge:	standards when working with food?	focusing on, for example, using
	Can you use the following utensils?	Can you weigh ingredients for a	Key skills and knowledge:	To know Health &Safety rules when	Can you self-evaluate	knives, small electrical equipment, handling and cooking
	<ul> <li>two different knives and two different</li> </ul>	recipe? Can you mix	To know Health &Safety rules when	preparing food.	your work?	raw meat, poultry and/or fish (if using),
	spoons • three different containers used in the	ingredients for a recipe?	preparing food. To know how to prepare various	To understand health and safety issues relating to	Key skills and knowledge:	and the hob, oven or grill.
	preparation of food.	Key skills and knowledge:	dishes, including soup.	preparing and presenting food.	To know how to work safely in the kitchen.	Assessment outcome:
	Key skills and	To know Health	-	To be able to	киспеп.	Practical activities,

	knowledge:  Learners will be able to use utensils to prepare food. They will know how to prepare vegetable soup  To know Health &Safety rules when preparing food.  Demonstrate the principles of food hygiene and safety in a range of situations; To be able to recognize main food hygiene and safety hazards.  To know a range of utensils required for food preparation.  Be able to use a range of utensils required for food preparation.	&Safety rules when preparing food. Secure and demonstrate the principles of food hygiene and safety in a range of situations; To be able to recognize main food hygiene and safety hazards.  To know a range of utensils required for food preparation.  Be able to use a range of utensils required for food preparation.  To know how to prepare various dishes, with a minimum support or independently  Pupils will apply different cooking techniques.  Be able to weigh and mix ingredients for a recipe	To understand health and safety issues relating to preparing and presenting food.  Pupils will use the creative, technical and practical expertise needed to perform everyday tasks confidently.  Pupils will apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.  Be able to weigh and mix ingredients for a recipe	prepare service area and tables.  Pupils will use the creative, technical and practical expertise needed to perform everyday tasks confidently.  Pupils will apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.	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.  Pupils will evaluate and test their ideas and the work of others, and make recommendations for improvements.	teacher's assessment, self-evaluation.
Gatsby Bench marks:	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 –	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 –	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 –	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 –	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 –	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 –

Personal Guidance	Personal Guidance	Personal Guidance	Personal Guidance	Personal Guidance	Personal Guidance
needed to be able to	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.