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

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 **Food**	**Topic:** **Food hygiene Award L1** **Suggested Key Questions:** Can you identify Health and safety rules in the kitchen? Can you identify hazards related to Health and safety in the kitchen? Can you identify the following utensils? • two different knives and two different spoons • three different containers used in the preparation of food. Can you use the following utensils? • two different knives and two different spoons • three different containers used in the preparation of food. **Key skills and**	**Topic:** **Food hygiene Award L1** **Suggested Key Questions:** Can you prepare ingredients to make a simple dish? Do you know how to prepare various dishes? Can you follow a recipe independently? Can you assist in the preparation of a range of seasonal vegetables for soup? Can you clear up after self? Can you weigh ingredients for a recipe? Can you mix ingredients for a recipe? **Key skills and knowledge:** **To know Health**	**Topic:** **Food hygiene Award L1** **Suggested Key Questions:** Can you follow a recipe independently? Can you assist in the preparation of a range of seasonal vegetables for soup? Can you clear up after self? Can you weigh ingredients for a recipe? Can you mix ingredients for a recipe? **Key skills and knowledge:** **To know Health &Safety rules when preparing food.** **To know how to prepare various dishes, including soup.**	**Topic:** **Food hygiene Award L1** **Suggested Key Questions:** Can you set up a service area? Can you serve the prepared food? Can you follow appropriate health, safety and hygiene standards when working with food? Can you describe appropriate health, safety and hygiene standards when working with food? **Key skills and knowledge:** **To know Health &Safety rules when preparing food.** **To understand health and safety issues relating to preparing and presenting food.** **To be able to**	**Topic:** **Food hygiene Award L1** **Suggested Key Questions:** Do you know where to store different foods and drinks? Can you identify main hazards related to food and drink preparation? Can you set up a service area? Can you serve the prepared food? Can you follow appropriate health, safety and hygiene standards when working with food? Can you self-evaluate your work? **Key skills and knowledge:** **To know how to work safely in the kitchen.**	**Topic:** **Recapping the knowledge.** To recap information on different methods of cooking. Consolidate the knowledge on preparing simple dishes, food hazards and food storage. **Key skills and knowledge:** **To know how to work safely in the kitchen.** **To know that there are different cooking methods.** **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.** **Assessment outcome:** **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 Students to consider what skills are needed to be able to work the catering industry.	**Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.