Class 8E- Explorer Curriculum – Food /2 Lessons weekly

Year	2023 – 2024 Autumn 1	2023 – 2024 Autumn 2	2023 – 2024 Spring 1	2023 – 2024 Spring 2	2023 – 2024 Summer 1	2023 – 2024 Summer 2
	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
	Topic:	Topic:	Topic:	Topic:	Topic:	Topic:
8E	Basic chopping	Basic chopping	Weighing/measurin	Weighing/measurin	Peeling and grating:	Peeling and grating:
	skills: intro to using	skills: intro to using	g: Demonstrating	g: Demonstrating	Can you show how	Can you show how to
	bridge and claw	bridge and claw	how to do these	how to do these	to do these skills	do these skills
	<u>technique</u>	<u>technique</u>	skills effectively.	skills effectively.	effectively?	effectively?
	<u>effectively</u>	<u>effectively</u>				
			Suggested Key	Suggested Key	Suggested Key	Suggested Key
	Suggested key	Suggested key	questions:	questions:	questions:	questions:
	questions:	questions:	Do you know what	Do you know how	Da vass lan assessable t	
		Can you chop	equipment can be	many grams is in one	Do you know what	Do you know that
	Can you identify	vegetables with	used when weighing	kilogram?	equipment we need	fingers can easily be
	farmed and grown	support?	and measuring?		to use for peeling the	grated so we need to
	foods?			Do you know how	foods?	make sure they don't
		Can you chop	Do you know how to	many milliliters one	D lan	get too close to the end
		vegetables	use a kitchen scale?	litre holds?	Do you know what	of whatever we are
	To know basic	independently?			equipment we need	grating?
	sources of foods		Do you know how to	Can you convert	to use to grate foods?	
	without support.	Can you participate in	use a measuring jug?	whole grams into	Cara van liet Heelth 9	Do you know how to
		preparing simple		kilograms, with some	Can you list Health & Safety rules when we	peel an egg?
	Can you identify	dishes safely and	Can you list	support?		Marca della and
	farmed, grown,	hygienically?	ingredients we need		peel off the foods?	Key skills and
	caught foods with		to weight using a	Can you convert	Can you list Health 9	knowledge:
	some assistance?	Are you able to	scale?	milliliters in litres, with	Can you list Health & Safety rules when we	T. b. dil. t
	Can you identify	choose the right		some support?	grate the foods?	To be able to peel
	bridge technique?	equipment and	Can you list		grate the loods?	and grate safely, with
		ingredients?	ingredients we need	Key skills and	Key skills and	support, progressing
	Can you identify a		to measure using a	knowledge:	knowledge:	onto independent
	claw technique?	Key skills and	measuring jug?		knowledge.	peeling and grating.
	0	knowledge:	Kanaddha and	To be able to	To be able to peel	To demonstrate an ability to use a peeler
	Can you chop	To be able to lesses	Key skills and	recognize that 1 kg	and grate safely,	and a greater with
	vegetables	To be able to know	knowledge:	=1000 g and 1	with support,	support, progressing
	independently?	the steps how to	To be oble to	l=1000ml;	progressing onto	into an independent
	Key skills and	chop vegetables.	To be able to	To be oble to	independent	using the equipment.
	knowledge:	To know how to use	recognize kitchen	To be able to	peeling and grating.	Practical tasks,
	To know whom	a bridge and claw	scales, measuring	demonstrate an	pecining and grating.	teacher's
	To know where	technique.	jugs we need to use	ability to use a	To demonstrate an	assessment, self-
	different foods		to weigh and	kitchen scale and	ability to use a	evaluation.
					ability to use a	evaluation.

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

	come from. To be able to know the steps how to chop vegetables. To know how to use a bridge and claw technique. To know basic sources of foods with some support. To be abloe to investigate different sources of foods? Can you chop vegetables with support?		measure ingredients for food preparation. To be able to demonstrate an ability to use a kitchen scale and measuring jug with support, progressing into an independent using the equipment. Practical tasks,	measuring jug with support, progressing into an independent using the equipment. Practical tasks,	peeler and a grater with support, progressing into an independent using the equipment. Practical tasks, teacher's assessment, self-evaluation.	
Links to Gatsby benchm ark	4. Linking curriculum learning to careers Careers in catering/Hospitality Chef, Head Chef Manager, Waiter, Waitress, Event Manager	4. Linking curriculum learning to careers Careers in catering Chef, Head Chef Manager, Waiter, Waitress	4. Linking curriculum learning to careers Careers in catering Chef, Head Chef Manager, Waiter, Waitress	4. Linking curriculum learning to careers Careers in catering Skills related to these positions;	4. Linking curriculum learning to careers Careers in catering Skills related to these positions;	4. Linking curriculum learning to careers Careers in catering history Skills related to these positions;