Class **9E- Explorer Curriculum** – Food /2 Lessons weekly

	2023- 2024	2023- 2024	2023- 2024	2023- 2024	2023- 2024	2023- 2024
Year	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:
Year 9	Handling pans: Can	Handling pans: Can	Improving knife	Improving knife	Show a growing	Show a growing
	you show how to	you show how to	skills.	skills.	ability to wash up	ability to wash up
	use pans safely?	use pans safely?	Progress using	Can you show	and dry equipment	and dry equipment
			knife skills.	improved knife	independently.	independently.
	Suggested Key	Suggested Key	Practicing dicing.	skills? Practicing		
	Questions:	Questions:		dicing.	Suggested Key	Suggested Key
			Suggested Key		Questions:	Questions:
	Can you identify		Questions:	Suggested Key		
	meals we need to	Can you start using a		Questions:	Can you wash	Can you wash the
	cook using pans and	pan and a hot source	Can you identify		•	,
	hot source?	with an assistance?	different types of	Do you know why we	the dishes with	dishes with some
			knives e.g. bread	need to keep knives	some support?	support?
	Can you identify	Can you start using a	knife, steak knife,	sharp?	Can you wash	Can you wash the
	hazards related to	pan with the heat	vegetable knife, fish		the dishes	dishes without
	using pans and a hot	source	knife?	Can you practice		
	source e.g. cooker?	independently?		using a sharp knife	without support?	support?
			Can you identify	with a support?		
	Can you identify main	Key skills and	hazards related to		Key skills and	Can you wash the
	safety rules related to	knowledge:	using knives?	Key skills and	knowledge:	dishes, equipment
	using pans and a	To be able to boundle		knowledge:	To be able to use a	independently?
	cooker?	To be able to handle	Can you identify how		To be able to use a	0
	Marca I de la const	pans on a hob with	to prevent hazards	To be able to use a	wash the dishes	Can you clear plates
	Key skills and	support; to be	related to using sharp	sharp knife for	with some support	after meals, tidy the
	knowledge:	follow instructions	knives?	different tasks-	progressing to do the task	kitchen independently?
	To be able to	to use a cooker		cutting, dicing.		Key ekille and
		(temperature, gas	Do you know how to		independently.	Key skills and
	identify what we need to cook using	mark)	secure a chopping	Recapping hazards		knowledge:
	•	Defining beyonds	board to prevent	related to using	Students will	To be able to use a
	a cooker.	Defining hazards	moving, sliding while	sharp knives.		
	Defining herords	related to using hot pans, cooker.	you dicing?	Students will	practice using washing the dishes,	wash the dishes with some support or
	Defining hazards related to using hot	Students will	Marraldilla and	practice using	clearing after meal	independently.
	pans, cooker.	practice using pans	Key skills and	knives with	preparation.	maepenaemiy.
	Students will be	and a cooker with	knowledge:	supervision.	Practical tasks, self-	Students will practice
	able to practice	supervision.	To be able to use a	Practical tasks, self-	evaluation,	using washing the
	using pans and a	supervision.	To be able to use a	evaluation,	teacher's	dishes, clearing after
	cooker with		sharp knife for	teacher's	statement.	meal preparation.
	COOKEI WILII		different tasks-	statement.	Statement.	mear preparation.

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

	prepares students for additiood.								
	supervision.		cutting, dicing. Defining hazards related to using sharp knives. Students will be able to practice using knives with supervision.			Practical tasks, self- evaluation, teacher's statement.			
Links to Gatsby benchm ark	4. Linking curriculum learning to careers Students will have an opportunity to look at the skills and qualities required for work in catering/hospitality industry. They will compare their skills used in the kitchen;	4. Linking curriculum learning to careers Students will have an opportunity to look at the skills and qualities required for work in catering/hospitality industry. They will compare their skills used in the kitchen;	4. Linking curriculum learning to careers Students will have an opportunity to look at the skills and qualities required for work in catering/hospitality industry. They will compare their skills used in the kitchen;	4. Linking curriculum learning to careers Students will have an opportunity to look at the skills and qualities required for work in catering/hospitality industry. They will compare their skills used in the kitchen;	4. Linking curriculum learning to careers Students will have an opportunity to look at the skills and qualities required for work in catering/hospitality industry. They will compare their skills used in the kitchen;	4. Linking curriculum learning to careers Students will have an opportunity to look at the skills and qualities required for work in catering/hospitality industry. They will compare their skills used in the kitchen;			