9N Class - Navigator Curriculum Food/Double Lesson per week

Year	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 9	Topic: Handling pans: Can you show how to use pans safely?	Topic: Handling pans: Can you show how to use pans safely?	<u>Topic:</u> Improving knife skills. Practicing dicing.	Topic: Improving knife skills. Practicing dicing.	Topic: Show a growing ability to wash up and dry equipment	<u>Topic:</u> <u>Show a growing</u> <u>ability to wash up</u> and dry
	Suggested Key Questions:	Suggested Key Questions:	Suggested Key Questions: Can you identify different	Suggested Key Questions:	independently. Suggested Key Questions:	equipment independently. Suggested Key
	Can you identify meals we need to cook using pans and hot source?	Can you start using a pan and a hot source with an assistance?	types of knives e.g. bread knife, steak knife, vegetable knife, fish knife?	Do you know why we need to keep knives sharp?	Can you wash the dishes with independently?	Questions: Can you wash the dishes, equipment
	Can you identify hazards related to using pans and a hot source e.g. cooker?	Can you start using a pan with the heat source independently?	Can you identify hazards related to using knives?	Can you practice using a sharp knife with a minimum	Can you wash the dishes, equipment	independently? Can you clear
	Can you identify main safety rules related to using pans and a cooker?	<u>Key skills and</u> <u>knowledge:</u>	Can you identify how to prevent hazards related to using sharp knives?	support or independently? Can you show	independently? Can you clear plates after meals, tidy the	plates after meals, tidy the kitchen independently?
	Key skills and knowledge:	To be able to handle pans on a hob with support; to be follow instructions to use a	Do you know how to secure a chopping board to prevent moving, sliding while you dicing?	improved knife skills? Key skills and knowledge:	kitchen independently? Key skills and knowledge:	Can you put groceries away independently? Do you know how
	To be able to identify what we need to cook using a cooker.	cooker (temperature, gas mark)	Can you show improved knife skills?	To be able to use a sharp knife for	To be able to use a wash the dishes with	to store certain food items?
	Defining hazards related to using hot pans, cooker.	Defining hazards related to using hot pans, cooker. Students will practice	<u>Key skills and</u> <u>knowledge:</u>	different tasks- cutting, dicing. Recapping hazards	a minimum support progressing to do the task independently.	<u>Key skills and</u> <u>knowledge:</u> To be able to use
	Students will practice using pans and a cooker with supervision.	using pans and a cooker with supervision.	To be able to use a sharp knife for different tasks- cutting, dicing.	related to using sharp knives. Students will practice using	Students will practice using washing the dishes, clearing after meal	a wash the dishes independently. To be able to store food items
			Defining hazards related to using sharp knives. Students will practice	knives with supervision. Practical tasks,	preparation. Practical tasks, self- evaluation, teacher`s	properly. Students will practice using

			using knives with supervision.	self-evaluation, teacher`s statement.	statement.	washing the dishes, clearing after meal preparation. Practical tasks, self-evaluation, teacher`s statement.
Gatsby Benchmar ks:	Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. STEM opportunities- linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs	Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. STEM opportunities- linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs	Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. STEM opportunities-linking career opportunities and what aspects of mathematics (measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs	Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. STEM opportunities- linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs	Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. STEM opportunities- linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs	Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. STEM opportunities- linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs