

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

## Discovery Curriculum – Long Term Plan 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 Catch up and Review
Food	<p><b>Topic:</b> Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1/EL2</p> <p><b>Suggested Key Questions:</b></p> <p>Can you recognise/ identify Health and safety rules in the kitchen?</p> <p>Can you identify things we need to prepare cold and hot drink?</p> <p>Can you prepare cold and hot drinks with support?</p> <p><b>Key skills and knowledge:</b></p> <p><b>To be able to recognize and follow basic Health &amp; Safety rules in the kitchen, with close support.</b></p> <p>To be able to</p>	<p><b>Topic:</b> Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1/EL2</p> <p><b>Suggested Key Questions:</b></p> <p>Can you identify ingredients to make a simple dish?</p> <p>Do you know how to prepare a simple dish?</p> <p>Can you follow a recipe?</p> <p>Can you prepare simple dishes with support?</p> <p>Can you chop vegetables?</p> <p>Can you grate?</p> <p><b>Key skills and knowledge:</b></p> <p><b>To be able to follow basic Health</b></p>	<p><b>Topic:</b> Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry E1/EL2</p> <p><b>Suggested Key Questions:</b></p> <p>Can you identify ingredients to make a simple dish?</p> <p>Do you know how to prepare simple dishes?</p> <p>Can you follow a recipe?</p> <p>Can you prepare simple dishes with support?</p> <p>Can you prepare a simple dish on your own?</p> <p>Can you wash the dishes independently?</p> <p><b>Key skills and</b></p>	<p><b>Topic:</b> Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry E1/EL2</p> <p><b>Suggested Key Questions:</b></p> <p>Can you prepare simple dishes with support?</p> <p>Can you prepare a simple dish on your own?</p> <p>Can you take part in washing the dishes?</p> <p>Can you identify different types of foods?</p> <p>Do you know where to store different foods and drinks?</p> <p>Can you check checking expiry dates and storage instructions with support?</p>	<p><b>Topic:</b> Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1/EL2</p> <p><b>Suggested Key Questions:</b></p> <p>Do you know where to store different foods and drinks?</p> <p>Can you identify main hazards related to food and drink preparation?</p> <p>Do you know how to work safely in the kitchen?</p> <p>Can you assist in putting items away and washing up the dishes?</p> <p><b>Key skills and knowledge:</b></p> <p><b>To be able to follow basic Health &amp; Safety rules in the</b></p>	<p><b>Topic:</b> Skills builder- Aiming high</p> <p>Everyday food and drink preparation pre-entry / E1/EL2</p> <p><b>Suggested Key Questions:</b></p> <p>Can you identify Health and safety rules in the kitchen?</p> <p>Final assessment, checking skills;</p> <p><b>Key skills and knowledge:</b></p> <p><b>To be able to follow basic Health &amp; Safety rules in the kitchen.</b></p> <p><b>To be able to prepare a simple snack, meals, with support.</b></p>

	<p>complete tasks by following instructions with close support.</p> <p>To be able to find somebody who can help.</p>	<p>&amp;Safety rules in the kitchen. To be able to prepare a simple snack, meals, with support.</p> <p>To be able to complete tasks by following instructions with close support.</p>	<p><u>knowledge:</u></p> <p>To be able to follow basic Health &amp;Safety rules in the kitchen.</p> <p>To be able to prepare a simple snack, meals, with support.</p>	<p><u>Key skills and knowledge:</u></p> <p>To be able to follow basic Health &amp;Safety rules in the kitchen. To be able to prepare a simple snack, meals, with support. To know how to store basic food items safely.</p>	<p>kitchen.</p> <p>To be able to prepare a simple snack, meals, with support.</p> <p>To know how to store basic food items safely.</p>	
Gatsby Bench mark:	<p>6. Experiences of the workplaces, galleries. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>3. Addressing the needs of each pupil. 4. Linking curriculum learning to careers Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>3. Addressing the needs of each pupil. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>4. Linking curriculum learning to careers. 3. Addressing the needs of each pupil. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>6. Experiences of workplaces. Addressing the needs of each pupil. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>6. Experiences of workplaces. Addressing the needs of each pupil. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>