

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

Class- Explorer Curriculum – Food /4 Lessons every other 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: 12, 13,14	<p>Topic: Everyday food and drink preparation EL2/3/L1</p> <p>Food safety & storage EL1/2/3/</p> <p>Suggested Key Questions:</p> <p>Can you identify Health and safety rules in the kitchen? Can you identify hazards related to Health and safety in the kitchen?</p> <p>Are you aware of germs including bacteria, viruses, how they are spread and treated, and the importance of handwashing?</p> <p>Do you know what kind of hot drinks we can have? Can you identify things we need to prepare cold and hot drinks?</p>	<p>Topic: Everyday food and drink preparation E2/3</p> <p>Food safety & storage EL1/2/3/L1</p> <p>Suggested Key Questions:</p> <p>Can you identify ingredients to make a simple dish? Do you know how to prepare simple dishes? Can you follow a recipe? Can you identify main terms related to preparing simple dishes? Can you prepare simple dishes with support?</p> <p>Can you prepare simple dishes on your own?</p> <p>Can you identify two different types of food?</p>	<p>Topic: Everyday food and drink preparation E2/3/</p> <p>Food safety & storage EL1/2/3/L1</p> <p>Suggested Key Questions:</p> <p>Can you identify ingredients to make a simple dish? Do you know how to prepare simple dishes? Can you follow a recipe? Can you identify main terms related to preparing simple dishes? Can you prepare simple dishes with support?</p> <p>Can you prepare simple dishes on your own?</p> <p>Can you wash the dishes independently?</p>	<p>Topic: Everyday food and drink preparation E2/3/L1</p> <p>Food safety & storage EL1/2/3/L1</p> <p>Suggested Key Questions:</p> <p>Can you prepare simple dishes with support? Can you prepare simple dishes on your own? Can you wash the dishes independently?</p> <p>Can you identify different types of foods?</p> <p>Do you know where to store different foods and drinks?</p> <p>Key skills and knowledge: To know Health</p>	<p>Topic: Everyday food and drink preparation E2/3</p> <p>Food safety & storage EL1/2/3/L1</p> <p>Suggested Key Questions:</p> <p>Do you know where to store different foods and drinks? Can you identify main hazards related to food and drink preparation? Do you know how to work safely in the kitchen? Can you self-evaluate your work?</p> <p>Key skills and knowledge: To know how to work safely in the kitchen. To secure, consolidate and demonstrate the principles of food</p>	<p>Topic: Recapping the knowledge.</p> <p>Suggested Key Questions:</p> <p>To recap information on different methods of cooking. Consolidate the knowledge on preparing simple dishes, food hazards and food storage.</p> <p>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.</p>

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	<p>Can you prepare cold and hot drinks independently? Key skills and knowledge: To know Health & 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.</p> <p>To know how to prepare cold and hot drinks, with support or independently.</p>	<p>Can you identify tinned, fresh and frozen foods? Can you state where and how each would be stored? Can you state how and where to store two different types of food?</p> <p>Key skills and knowledge: To know Health & 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.</p> <p>To know how to prepare simple dishes, with support or independently Pupils will extend food preparation and cooking techniques.</p>	<p>Can you identify signs that indicate that a food is still fresh? Can you identify how to use “Use by” dates? Can you state a possible consequence of eating food that is no longer fresh?</p> <p>Key skills and knowledge: To know Health & Safety rules when preparing food. To know how to prepare simple dishes, with support. To know how to follow a simple recipe. Pupils will secure the creative, technical and practical expertise needed to perform everyday tasks confidently. Pupils will build and apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.</p>	<p>& Safety rules when preparing food. To know how to prepare simple dishes, with support. To know how to follow a simple recipe. Pupils will secure the creative, technical and practical expertise needed to perform everyday tasks confidently. Pupils will build and apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.</p>	<p>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.</p>	
<p>Links to Gatsby Benchmarks:</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to Food at further education. Careers in Food</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to Food at further education. Careers in Food</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in</p>

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