6.1 N / Vision Curriculum - FOOD/ 3 lessons per week

	2024- 2025	2024 – 2025	2024 – 2025	2024 – 2025	2024 – 2025	2024 – 2025
	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:
V	Basic food	Basic food	Basic food	Basic food	Food hygiene	Recapping the
Year	preparation and	preparation and	preparation and cooking L1	preparation and	EL3/L1	knowledge.
12,13,14	cooking L1	cooking L1	COOKING LT	cooking L1	Suggested Key	To recap information
Food	Suggested Key	Suggested Key	Suggested Key	Suggested Key	Questions:	on different methods of
1.004	Questions:	Questions:	Questions:	Questions:	<u>questions.</u>	cooking. Consolidate
	L1/ EL3	L1/ EL3	L1/ EL3	<u>quodiono.</u>	Do you know where	the knowledge on
				Can you set up a	to store different	preparing simple
	Can you identify	Prepare, cook and	Prepare, cook and	service area?	foods and drinks?	dishes, food hazards
	Health and safety	present simple dishes	present simple dishes			and food storage.
	rules in the kitchen?	safely and	safely and	Can you serve the	Can you identify main	
	Con vov idoutity	hygienically, using	hygienically, using	prepared food?	hazards related to	Key skills and
	Can you identify	wet and dry methods.	wet and dry methods.	Can you follow	food and drink	knowledge:
	hazards related to	O falla	One way fallow a	appropriate health,	preparation?	To 1 o b o to out
	Health and safety in	Can you follow a	Can you follow a	safety and hygiene	0	To know how to work safely in the kitchen.
	the kitchen?	recipe	recipe	standards when	Can you set up a	To know that there
	State the principal	independently?	independently?	working with food?	service area?	are different cooking
	methods of cooking.	Clean work areas	Clean work areas	working with food?	Can you serve the	methods.
	J	and equipment safely	and equipment safely	Recapping skills and	prepared food?	To secure,
	State typical cooking	and hygienically	and hygienically	knowledge gained	p. op a. oa . ooa .	consolidate and
	methods for different	during and after	during and after	while learning about	Can you follow	demonstrate the
	commodities.	preparing and	preparing and	basic food	appropriate health,	principles of food
		cooking food.	cooking food.	preparation and	safety and hygiene	hygiene and safety,
	Prepare, cook and			cooking;	standards when	focusing on, for
	present simple dishes	State safe working	State safe working		working with food?	example, using
	safely and	practices for different	practices for different	Key skills and		knives, small
	hygienically, using	cooking methods.	cooking methods.	knowledge:	Can you self-evaluate	electrical equipment, handling and cooking
	wet and dry methods.	Review own	Review own	To know Health	your work?	raw meat, poultry
	Select the correct	performance and	performance and	&Safety rules when	your work:	and/or fish (if using),
	ingredients for basic	make suggestions for	make suggestions for	preparing food.	Key skills and	and the hob, oven or
	dishes.	future improvements.	future improvements.	h ham 3	knowledge:	grill.
	G.G. 1001	idiale improvements.	ruture improvements.	To understand		•
	Choose the correct	Can you weigh	Can you weigh	health and safety	To know how to	Practical activities,
	equipment and	ingredients for a	ingredients for a	issues relating to	work safely in the	teacher's
	handle safely and	recipe?	recipe?	preparing and	kitchen.	assessment, self-
		'	'	presenting food.		evaluation.

hygienically.

Prepare food items for cold presentation or cooking safely and hygienically.

Key skills and knowledge:

Learners will be able to prepare cold food for presentation or cooking

Learners will be able to use utensils to prepare food. They will know how to prepare different dishes.

To know Health &Safety rules when preparing food.

Demonstrate the principles of food hygiene and safety in a range of situations; To be able to recognize main food hygiene and safety hazards.

To know a range of utensils required for food preparation.

Learners will know principal methods of cooking and be able to prepare, cook and present simple dishes

Recipes:

Set aside or store prepared food items ready for use according to instructions.

Clean work areas and equipment safely and hygienically during and after preparing food.

Key skills and knowledge:

To know Health &Safety rules when preparing food.

Learners will know principal methods of cooking and be able to prepare, cook and present simple dishes

To know a range of utensils required for food preparation.

Be able to use a range of utensils required for food preparation.

To know how to prepare various dishes, with a minimum support or independently

Pupils will apply different cooking techniques.

Be able to weigh and mix ingredients for a recipe

Recipes:

Set aside or store prepared food items ready for use according to instructions.

Clean work areas and equipment safely and hygienically during and after preparing food.

Key skills and knowledge:

To know Health &Safety rules when preparing food.

To understand health and safety issues relating to preparing and presenting food.

Pupils will use the creative, technical and practical expertise needed to perform everyday tasks confidently.

Pupils will apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.

Be able to weigh and mix ingredients for a recipe

Recipes:

1st week Theory/kitchen health &safety To be able to prepare service area and tables.

Pupils will use the creative, technical and practical expertise needed to perform everyday tasks confidently.

Pupils will apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.

Recipes:

1st week Theory/kitchen health &safety regulations 2nd week Sausage rolls rough puff 3rd week Theory 4th week Homemade burgers with salad (salad optional) 5th week Theory 6th week Easter 'bake off' 7th week Consolidation

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.

Pupils will evaluate and test their ideas and the work of others, and make recommendations for improvements.

Recipes:

1st week
Theory/kitchen
health &safety
regulations
2nd week
Spaghetti
Bolognaise with
meatballs
3rd week
Carrot cake
4th week
Consolidation

Recipes:

1st week

Theory/kitchen health &safety regulations 2nd week

Homemade pizza 3rd week

Theory 4th week

Lemon drizzle cake/or free option for baking 5th week

Theory 6th week

Summer snacks/ salads

7th week
Consolidation

	1st week Theory/kitchen health &safety regulations 2nd week Versatile veggie soup (boiling method of cooking) 3rd week Meat lasagna (boiling, frying) 4th week Theory 5th week Potato wedges with Free choice of salad (grill method of cooking) 6th week Theory 7th week Halloween baking 8th week Consolidation	1st week Theory/kitchen health &safety regulations 2nd week Traditional English breakfast- mushrooms, bacon, veggie sausages, eggs, tomatoes; (frying, grilling) 3rd week Theory 4th week Quorn goulash(casserole) 5th week Theory 6th week Christmas baking 7th week Consolidation	regulations 2 nd week Cheese & mushroom bake 3 rd week Theory 4 th week Quorn goulash(casserole) 5 th week Baking/ brownies 6 th week Consolidation			
Gatsby Bench marks:	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills are needed to be able to work the catering industry.	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills are needed to be able to work in the catering industry.	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills are needed to be able to work in the catering industry.	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills are needed to be able to work in the catering industry.	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills are needed to be able to work in the catering industry.	Benchmark 2, – Learning from the Career and Labor Market information. Benchmark 3 – Addressing the needs of the student and * - Personal Guidance Benchmark 4 – Linking Curriculum to learning Benchmark 8 – Personal Guidance Students to consider what skills are needed to be able to work in the catering industry.