

6.2 N / Ether Curriculum – FOOD/ 3 lessons per week

	2024– 2025 Autumn 1 Unit 1	2024 – 2025 Autumn 2 Unit 2	2024 – 2025 Spring 1 Unit 3	2024 – 2025 Spring 2 Unit 4	2024 – 2025 Summer 1 Unit 5	2024 – 2025 Summer 2 Unit 6
Year 12,13,14	Topic: Basic food preparation and cooking L1	Topic: Basic food preparation and cooking L1	Topic: Basic food preparation and cooking L1	Topic: Basic food preparation and cooking L1	Topic: Food hygiene EL3/L1	Topic: Recapping the knowledge.
Food	<p>Suggested Key Questions: L1/ EL3</p> <p>Can you identify Health and safety rules in the kitchen?</p> <p>Can you identify hazards related to Health and safety in the kitchen?</p> <p>State the principal methods of cooking.</p> <p>State typical cooking methods for different commodities.</p> <p>Prepare, cook and present simple dishes safely and hygienically, using wet and dry methods.</p> <p>Select the correct ingredients for basic dishes.</p> <p>Choose the correct equipment and handle safely and hygienically.</p>	<p>Suggested Key Questions: L1/ EL3</p> <p>Prepare, cook and present simple dishes safely and hygienically, using wet and dry methods.</p> <p>Can you follow a recipe independently?</p> <p>Clean work areas and equipment safely and hygienically during and after preparing and cooking food.</p> <p>State safe working practices for different cooking methods.</p> <p>Review own performance and make suggestions for future improvements.</p> <p>Can you weigh ingredients for a recipe?</p> <p>Set aside or store</p>	<p>Suggested Key Questions: L1/ EL3</p> <p>Prepare, cook and present simple dishes safely and hygienically, using wet and dry methods.</p> <p>Can you follow a recipe independently?</p> <p>Clean work areas and equipment safely and hygienically during and after preparing and cooking food.</p> <p>State safe working practices for different cooking methods.</p> <p>Review own performance and make suggestions for future improvements.</p> <p>Can you weigh ingredients for a recipe?</p> <p>Set aside or store</p>	<p>Suggested Key Questions:</p> <p>Can you set up a service area?</p> <p>Can you serve the prepared food?</p> <p>Can you follow appropriate health, safety and hygiene standards when working with food?</p> <p>Recapping skills and knowledge gained while learning about basic food preparation and cooking;</p> <p>Key skills and knowledge:</p> <p>To know Health & Safety rules when preparing food.</p> <p>To understand health and safety issues relating to preparing and presenting food.</p>	<p>Suggested Key Questions:</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>Can you set up a service area?</p> <p>Can you serve the prepared food?</p> <p>Can you follow appropriate health, safety and hygiene standards when working with food?</p> <p>Can you self-evaluate your work?</p> <p>Key skills and knowledge:</p> <p>To know how to work safely in the kitchen.</p> <p>To secure,</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:</p> <p>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> <p>Practical activities, teacher’s assessment, self-evaluation.</p>

<p>Prepare food items for cold presentation or cooking safely and hygienically.</p> <p>Key skills and knowledge:</p> <p>Learners will be able to prepare cold food for presentation or cooking</p> <p>Learners will be able to use utensils to prepare food. They will know how to prepare different dishes.</p> <p>To know Health & Safety rules when preparing food.</p> <p>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 a range of utensils required for food preparation.</p> <p>Learners will know principal methods of cooking and be able to prepare, cook and present simple dishes</p> <p>Recipes:</p> <p>1st week Theory/kitchen health & safety</p>	<p>prepared food items ready for use according to instructions.</p> <p>Clean work areas and equipment safely and hygienically during and after preparing food.</p> <p>Key skills and knowledge:</p> <p>To know Health & Safety rules when preparing food.</p> <p>Learners will know principal methods of cooking and be able to prepare, cook and present simple dishes</p> <p>To know a range of utensils required for food preparation.</p> <p>Be able to use a range of utensils required for food preparation.</p> <p>To know how to prepare various dishes, with a minimum support or independently</p> <p>Pupils will apply different cooking techniques.</p> <p>Be able to weigh and mix ingredients for a recipe</p> <p>Recipes:</p> <p>1st week Theory/kitchen</p>	<p>prepared food items ready for use according to instructions.</p> <p>Clean work areas and equipment safely and hygienically during and after preparing food.</p> <p>Key skills and knowledge:</p> <p>To know Health & Safety rules when preparing food.</p> <p>To understand health and safety issues relating to preparing and presenting food.</p> <p>Pupils will use the creative, technical and practical expertise needed to perform everyday tasks confidently.</p> <p>Pupils will apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.</p> <p>Be able to weigh and mix ingredients for a recipe</p> <p>Recipes:</p> <p>1st week Theory/kitchen health & safety regulations</p>	<p>To be able to prepare service area and tables.</p> <p>Pupils will use the creative, technical and practical expertise needed to perform everyday tasks confidently.</p> <p>Pupils will apply an expanding repertoire of knowledge, understanding and skills in order to create and make simple dishes.</p> <p>Recipes:</p> <p>1st week Theory/kitchen health & safety regulations</p> <p>2nd week Sausage rolls rough puff</p> <p>3rd week Theory</p> <p>4th week Homemade burgers with salad (salad optional)</p> <p>5th week Theory</p> <p>6th week Easter `bake off`</p> <p>7th week Consolidation</p>	<p>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> <p>Pupils will evaluate and test their ideas and the work of others, and make recommendations for improvements.</p> <p>Recipes:</p> <p>1st week Theory/kitchen health & safety regulations</p> <p>2nd week Spaghetti</p> <p>3rd week Bolognese with meatballs</p> <p>4th week Carrot cake</p> <p>Consolidation</p>	<p>Recipes:</p> <p>1st week Theory/kitchen health & safety regulations</p> <p>2nd week Homemade pizza</p> <p>3rd week Theory</p> <p>4th week Lemon drizzle cake/or free option for baking</p> <p>5th week Theory</p> <p>6th week Summer snacks/ salads</p> <p>7th week Consolidation</p>
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Gatsby Bench marks:	<p>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</p> <p>Students to consider what skills are needed to be able to work the catering industry.</p>	<p>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</p> <p>Students to consider what skills are needed to be able to work in the catering industry.</p>	<p>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</p> <p>Students to consider what skills are needed to be able to work in the catering industry.</p>	<p>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</p> <p>Students to consider what skills are needed to be able to work in the catering industry.</p>	<p>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</p> <p>Students to consider what skills are needed to be able to work in the catering industry.</p>	<p>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</p> <p>Students to consider what skills are needed to be able to work in the catering industry.</p>