

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

Class- Explorer Curriculum – Food / 3 lessons per week

Year	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	<p>Topic: Food safety and storage EL2/3/L1</p> <p>Suggested Key Questions: <u>EL2/EL3</u></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>Can you identify three hygiene procedures to follow when handling food?</p> <p><u>L1</u> Identify five hygiene procedures to follow when handling food.</p> <p>Identify the effects not following hygiene procedures may have.</p> <p>Identify tinned, fresh and frozen foods.</p>	<p>Topic: Food safety & storage EL1/2/3/L1</p> <p>Suggested Key Questions: <u>EL2/EL3</u></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: Food safety & storage EL1/2/3/L1</p> <p>Suggested Key Questions: <u>EL2/EL3</u></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: 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? Do you know where to store different foods and drinks?</p> <p>Key skills and knowledge: To know Health & Safety rules when preparing food. To know how to prepare simple dishes, with</p>	<p>Topic: Recapping the knowledge</p> <p>Suggested Key Questions:</p> <p>Do you know where to store different foods and drinks? Can you identify the 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 hygiene and safety, focusing on, for example, using</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>State where and how each would be stored.</p> <p>Key skills and knowledge:</p> <p>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>This unit teaches learners basic hygiene rules when handling food. It also includes correct storing of food and knowing how to identify when food is safe to consume;</p> <p>Recipes:</p> <p>1st week Theory 2nd week Leek and potatoes soup/alternative 3rd week Theory 4th week Pasta, sausage bake 5th week Theory</p>	<p>Can you identify tinned, fresh and frozen foods?</p> <p>Can you state where and how each would be stored?</p> <p>Can you state how and where to store two different types of food?</p> <p><u>L1</u> Identify different food types. Identify perishable foods and outline how to store them. Identify foods which are longer lasting and outline how to store them. Outline possible consequences of storing food incorrectly.</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;</p> <p>To be able to recognize main food hygiene and safety hazards.</p>	<p>Can you identify signs that indicate that food is still fresh? Can you identify how to use “Use by” dates?</p> <p>Can you state a possible consequence of eating food that is no longer fresh?</p> <p><u>L1</u> Identify the difference between “Use by” and ‘Sell by’ dates. Identify three signs that food is still fresh. State possible consequences of eating food that is no longer fresh.</p> <p>Identify two ways to recycle food.</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.</p>	<p>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 to create and make simple dishes.</p> <p>Recipes:</p> <p>1st week Theory 2nd week Pancakes or alternative for shrove Tuesday 3rd week Theory 4th week Chicken curry 5th week Theory 6th week Easter bake off 7th week Consolidation</p>	<p>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>Recipes:</p> <p>1st week Theory 2nd week Brownies 3rd week Pizza 4th week Consolidation</p>	<p>Recipes:</p> <p>1st week Theory 2nd week Cheese scones 3rd week Theory 4th week Cake / own choice 5th week Theory 6th week Summer snacks/ meal 7th week Consolidation</p>
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	<p>6th week Beef tacos- Good Food 7th week Halloween baking 8th week Consolidation</p>	<p>To know how to prepare simple dishes, with support or independently Pupils will extend food preparation and cooking techniques.</p> <p>This unit teaches learners basic hygiene rules when handling food. It also includes correct storing of food and knowing how to identify when food is safe to consume</p> <p><u>Recipes:</u> 1st week Theory 2nd week English breakfast 3rd week Theory 4th week Chicken Stir fry 5th week Theory 6th week Christmas baking 7th week Consolidation</p>	<p>Pupils will build and apply knowledge, understanding and skills to make simple dishes.</p> <p><u>Recipes:</u> 1st week Theory 2nd week Veggie burritos (Good Food) 3rd week Theory 4th week Creamy lentil & veggie curry 5th week Homemade burgers with pita bread 6th week Consolidation</p>			
<p>Links to Gatsby Benchmarks:</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to Food in further education. Careers in Food industry.</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to Food in further education. Careers in Food industry.</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>	<p>4. Linking curriculum learning to careers</p> <p>Looking at different cooking skills, matching to different jobs in Catering;</p>