

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

Class - Quest Curriculum - Subjects/Lessons weekly

Year	2024 – 2025 Autumn 1	2024 – 2025 Autumn 2	2024 – 2025 Spring 1	2024 – 2025 Spring 2	2024 – 2025 Summer 1	2024 – 2025 Summer 2
Y12,13, 14	<p>Topic: Food safety and storage EL2/EL3</p> <p>Suggested Key Questions: EL2/EL3</p> <p>Can you identify Health and safety rules in the kitchen? Can you identify hazards related to Health and safety in the kitchen? Can you identify three hygiene procedures to follow when handling food?</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</p>	<p>Topic: Food safety & storage EL2/EL3</p> <p>Suggested Key Questions: EL2/EL3</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? Can you prepare simple dishes on your own? Can you identify two different types of food? Can you identify tinned, fresh and frozen foods?</p>	<p>Topic: Food safety & storage EL2/EL3</p> <p>Suggested Key Questions: EL2/EL3</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? Can you prepare simple dishes on your own? Can you wash the dishes independently? Can you identify signs that indicate that food is still fresh? Can you identify how to use “Use by” dates?</p>	<p>Topic: Food safety & storage EL2/EL3</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? 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 support. To know</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 knives, small electrical</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 knives, small electrical equipment, handling and cooking</p>

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	<p>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><u>Recipes</u></p> <p>1st week Introduction to Health & Safety rules in the kitchen 2nd week Pasta with veggies 3rd week Theory 4th week Omelette 5th week Theory 6th week Macaroni cheese 7th week The world snack tasting 8th week Consolidation</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>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>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>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 knowledge, understanding and skills to make simple dishes.</p> <p><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen 2nd week Grill sausage and mash potatoes 3rd week Theory 4th week Spaghetti Bolognese with prepared veggies</p>	<p>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><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen 2nd week Easy pancakes 3rd week Theory 4th week Easy Veggie quesadillas 5th week Theory 6th week Easter bake off 7th week Consolidation</p>	<p>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><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen 2nd week Chicken nuggets with mash potatoes and peas(optional) 3rd week Quick pizza on baguette/pitta 4th week Consolidation</p>	<p>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><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen /recap 2nd week Fruit salad/ or couscous salad 3rd week Theory 4th week Vanilla milkshake (the super easy teen chef’s cookbook) or chocolate &vanilla cupcakes/flapjacks 5th week Theory 6th week Easy summer snacks 7th week Consolidation</p>
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Links to Gatsby Benchmarks:	4. Linking curriculum learning to careers	4. Linking curriculum learning to careers	4. Linking curriculum learning to careers	4. Linking curriculum learning to careers	4. Linking curriculum learning to careers	4. Linking curriculum learning to careers
	Reference to Food in further education. Careers in Food industry.	Reference to Food in further education. Careers in Food industry.	Looking at different cooking skills, matching to different jobs in Catering;	Looking at different cooking skills, matching to different jobs in Catering;	Looking at different cooking skills, matching to different jobs in Catering;	Looking at different cooking skills, matching to different jobs in Catering;