

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

Discovery Curriculum – Long Term Plan Food

	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 Catch up and Review
Food	<p>Topic: Skills builder- Aiming high</p> <p>Food safety and storage / pre-entry/ E1/EL2</p> <p>Suggested Key Questions:</p> <p>Can you recognise/ identify Health and safety rules in the kitchen?</p> <p>Can you identify things we need to prepare cold and hot drink?</p> <p>Can you prepare cold and hot drinks with support?</p> <p>Can you identify- from given choices different foods such as fresh or canned?</p> <p>Can you choose from given choices where the foods should be stored?</p>	<p>Topic: Skills builder- Aiming high</p> <p>Food safety and storage / pre-entry/ E1/EL2</p> <p>Suggested Key Questions:</p> <p>Can you identify ingredients to make a simple dish?</p> <p>Do you know how to prepare a simple dish?</p> <p>Follow step by step picture recipe, with support;</p> <p>Can you prepare simple dishes with support?</p> <p>Can you chop vegetables?</p> <p>Can you grate?</p> <p>Can you check (with support) where different foods should be stored?</p>	<p>Topic: Skills builder- Aiming high</p> <p>Food safety and storage / pre-entry/ E1/EL2</p> <p>Suggested Key Questions:</p> <p>Can you identify ingredients to make a simple dish?</p> <p>Do you know how to prepare simple dishes?</p> <p>Can you follow a recipe?</p> <p>Can you prepare simple dishes with support?</p> <p>Can you wash the dishes with a minimum support or independently?</p> <p>Choose from the given pictures’ foods with” `use by” date and “best before”</p>	<p>Topic: Skills builder- Aiming high</p> <p>Food safety and storage / pre-entry/ E1/EL2</p> <p>Suggested Key Questions:</p> <p>Can you prepare simple dishes with support?</p> <p>Can you prepare a simple dish on your own?</p> <p>Can you take part in washing the dishes?</p> <p>Can you identify different types of foods?</p> <p>Do you know where to store different foods and drinks?</p> <p>Can you check checking expiry dates and storage instructions with close support?</p> <p>Key skills and</p>	<p>Topic: Skills builder- Aiming high</p> <p>Recapping the knowledge and skills</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>Do you know how to work safely in the kitchen?</p> <p>Can you assist in putting items away and washing up the dishes?</p> <p>Key skills and knowledge:</p> <p>To be able to follow basic Health & Safety rules in the</p>	<p>Topic: Skills builder- Aiming high</p> <p>Recapping the knowledge and skills</p> <p>Suggested Key Questions:</p> <p>Can you identify Health and safety rules in the kitchen?</p> <p>Final assessment, checking skills;</p> <p>Key skills and knowledge:</p> <p>To be able to follow basic Health & Safety rules in the kitchen.</p> <p>To be able to prepare a simple snack, meals, with support.</p> <p>Recipes:</p> <p>1st week Health & Safety rules in the kitchen /recap</p> <p>2nd week Fruit salad/ or couscous salad</p> <p>3rd week</p>

	<p><u>Key skills and knowledge:</u></p> <p>To be able to recognize and follow basic Health & Safety rules in the kitchen, with close support.</p> <p>To be able to complete tasks by following instructions with close support.</p> <p>To be able to find somebody who can help.</p> <p><u>Recipes:</u></p> <p>1st week Introduction to Health & Safety rules in the kitchen</p> <p>2nd week Pasta with veggies</p> <p>3rd week Theory</p> <p>4th week Omelette</p> <p>5th week Theory</p> <p>6th week Macaroni cheese</p> <p>7th week The world snack tasting</p> <p>8th week Consolidation</p>	<p><u>Key skills and knowledge:</u></p> <p>To be able to follow basic Health & Safety rules in the kitchen. To be able to prepare a simple snack, meals, with support.</p> <p>To be able to complete tasks by following instructions with close support.</p> <p><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen</p> <p>2nd week Breakfast-scrambled eggs/toast/grilled sausages</p> <p>3rd week Theory</p> <p>4th week Easy vegetable curry with prepared veggies</p> <p>5th week Theory</p> <p>6th week Christmas baking/cupcakes</p> <p>7th week Consolidation</p>	<p>date.</p> <p>Check with your teacher what is safe or not safe to eat.</p> <p><u>Key skills and knowledge:</u></p> <p>To be able to follow basic Health & Safety rules in the kitchen.</p> <p>To be able to prepare a simple snack, meals, with support.</p> <p><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen</p> <p>2nd week Grill sausage and mash potatoes</p> <p>3rd week Theory</p> <p>4th week Spaghetti Bolognese with prepared veggies</p> <p>5th week Apple crumble</p> <p>6th week Consolidation</p>	<p><u>knowledge:</u></p> <p>To be able to follow basic Health & Safety rules in the kitchen. To be able to prepare a simple snack, meals, with support. To know how to store basic food items safely.</p> <p><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen</p> <p>2nd week Easy pancakes</p> <p>3rd week Theory</p> <p>4th week Easy Veggie quesadillas</p> <p>5th week Theory</p> <p>6th week Easter bake off</p> <p>7th week Consolidation</p>	<p>kitchen.</p> <p>To be able to prepare a simple snack, meals, with support.</p> <p>To know how to store basic food items safely.</p> <p><u>Recipes:</u></p> <p>1st week Health & Safety rules in the kitchen</p> <p>2nd week Chicken nuggets with mash potatoes and peas(optional)</p> <p>3rd week Quick pizza on baguette/pitta</p> <p>4th week Consolidation</p>	<p>Theory</p> <p>4th week Vanilla milkshake (the super easy teen chef's cookbook) or chocolate & vanilla cupcakes</p> <p>5th week Theory</p> <p>6th week Easy summer snacks</p> <p>7th week Consolidation</p>
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<p>Gatsby Bench mark:</p>	<p>6. Experiences of the workplaces, galleries. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>3. Addressing the needs of each pupil. 4. Linking curriculum learning to careers Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>3. Addressing the needs of each pupil. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>4. Linking curriculum learning to careers. 3. Addressing the needs of each pupil. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>6. Experiences of workplaces. Addressing the needs of each pupil. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>	<p>6. Experiences of workplaces. Addressing the needs of each pupil. 4. Linking curriculum learning to careers. Safe working in the kitchen Jobs in restaurants/café/hotel`s restaurant</p>
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