

10V - Venture Curriculum – Long Term Plan / Food

	2025 -2026 Autumn 1 Unit 1	2025 -2026 Autumn 2 Unit 2	2025 -2026 Spring 1 Unit 3	2025 -2026 Spring 2 Unit 4	2025 -2026 Summer 1 Unit 5	2025 -2026 Summer 2 Unit 6
Year 10	<p>Topic: Following instructions AIM EL1/ EL2/EL3</p> <p>Suggested Key Questions:</p> <p>State two ways the instructions can be given. State who may give instructions. Can you identify three hygiene procedures to follow when handling food?</p> <p>Can you use kitchen equipment safely and hygienically?</p> <p>Follow instructions to complete two activities. State ways to carry out instructions safely. Identify how well he/she carried out the instructions.</p> <p>Key skills and knowledge:</p> <p>Learners will know how to follow instructions</p>	<p>Topic: Following instructions AIM EL1/ EL2/EL3</p> <p>Follow instructions to complete two activities. State ways to carry out instructions safely. Identify how well he/she carried out the instructions.</p> <p>Cooking EL1/EL2/EL3</p> <p>Suggested Key Questions:</p> <p>Identify three basic food hygiene requirements.</p> <p>Key skills and knowledge:</p> <p>Understand what makes a balanced diet. Learners will be able to identify the components of a balanced diet, the benefits of a balanced diet and will know about food hygiene.</p>	<p>Topic: Cooking EL1/EL2/EL3</p> <p>Eating a balanced diet AIM EL2/EL3</p> <p>Suggested Key Questions:</p> <p>Can you identify simple labels on food with a little support?</p> <p>Can you identify a “Best before” or “Use by” date, with assistance?</p> <p>Identify two benefits of healthy eating. Identify two health problems linked to diet. Identify two healthy cooking methods. Participate in the preparation of two healthy balanced meals. Identify three basic food hygiene requirements.</p> <p>Key skills and knowledge:</p> <p>Pupils should be able to Identify</p>	<p>Topic: Cooking EL1/EL2/EL3</p> <p>Eating a balanced diet AIM EL2/EL3</p> <p>Suggested Key Questions:</p> <p>Identify two benefits of healthy eating. Identify two health problems linked to diet. Identify two healthy cooking methods. Participate in the preparation of two healthy balanced meals. Identify three basic food hygiene requirements.</p> <p>Key skills and knowledge:</p> <p>What hygiene rules do we have to follow when we entering the food room?</p> <p>To know basic hygiene rules when handling food.</p>	<p>Topic: Cooking EL1/EL2/EL3</p> <p>Eating a balanced diet AIM EL2/EL3</p> <p>Suggested Key Questions:</p> <p>Recapping the skills, knowledge. Checking progress-SOLAR skills.</p> <p>Key skills and knowledge:</p> <p>What hygiene rules do we have to follow when we enter the food room?</p> <p>To know basic hygiene rules when handling food.</p> <p>Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with minimum support.</p>	<p>Topic: Eating a balanced diet AIM EL2/EL3</p> <p>Recapping on information, practical work, gathering evidence for the coursework.</p> <p>Suggested Key Questions:</p> <p>Recapping the skills, knowledge. Checking progress-SOLAR skills.</p> <p>Key skills and knowledge:</p> <p>Pupils should be able to Identify simple labels on food with a little support</p> <p>Students should be able to identify fresh and spoiled foods.</p> <p>Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with minimum support.</p>

	<p>What hygiene rules do we have to follow when we enter the food room?</p> <p>To know basic hygiene rules when handling food.</p> <p>Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with minimum support. Pupils should be able to tidy the kitchen up independently, to include wiping down the surfaces.</p> <p>Pupils are able to follow safety rules when using a cooker.</p>		<p>simple labels on food with a little support</p> <p>To know about the correct storing of food and know how to identify when food is safe to consume.</p>	<p>Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with minimum support.</p> <p>To know about the correct storing of food and knowing how to identify when food is safe to consume.</p> <p>Students should be able to identify fresh and spoiled foods.</p>		
Links to Gatsby benchmark	<p>4. Linking curriculum learning to careers</p> <p>Reference to cooking skills needed in Catering.</p>	<p>5. Encounters with employers and employees</p> <p>Reference to cooking skills needed in Catering</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to cooking skills needed in Catering</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to cooking skills needed in Catering</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to cooking skills needed in Catering</p>	<p>4. Linking curriculum learning to careers</p> <p>Reference to cooking skills needed in Catering</p>

