6.3 E Curriculum – Food – 3 Lessons a week 2025 - 2026

	2025-2026	2025-2026	2025-2026	2025-2026	2025-2026	2025-2026
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
	Topic:	Topic:	Topic:	Topic:	Topic:	Topic:
6.3 E	Kitchen hygiene EL2/	Kitchen hygiene EL2/	Kitchen hygiene	Kitchen hygiene EL2/	Food safety and	Food safety and
	EL3/ AIM SLAW	EL3/ AIM SLAW	EL2/	EL3/ AIM SLAW	<mark>storage</mark>	<mark>storage</mark>
			EL3/ AIM SLAW	<u> </u>	Bacteria and cross	Bacteria and cross
	Core Learning	<mark>Using kitchen</mark>		Using kitchen	contamination.	contamination.
	Outcomes:	equipment L1 (to be		equipment L1 (to be		
	Cateomes.	used from E&D skills)	Using kitchen	used from E&D	Suggested Key	
	Understand the		equipment L1 (to be	<mark>skills)</mark>	Questions:	
	importance of being clean	Suggested Key	used from E&D			Suggested Key
	in the kitchen	Questions:	<mark>skills)</mark>	Suggested Key	What are germs?	Questions:
		Do you know that:		Questions:	What is cross	
	Learn how to avoid germs	Equipment has different	Suggested Key		contamination?	Investigating different
	and food poisoning	purposes (e.g. knife =	Questions:		Investigating different	illnesses and food
		cutting, grater =	Using different	Using different	illnesses and food	poisoning caused by
	Build habits that keep	shredding)	equipment for	equipment for different	poisoning caused by	bacteria and viruses.
	themselves and others	37	different purposes.	purposes.	bacteria and viruses.	Storing food safely to
	safe	Some equipment can		l <u>.</u>	Storing food safely to	avoid cross
		be	Cleaning the kitchen	Cleaning the kitchen	avoid cross	contamination.
	Using kitchen	hot/sharp/dangerous	after meal	after meal preparation.	contamination.	
	equipment L1 (to be		preparation.	O a Million of the control of the		
	used from E&D skills)	Always ask for help	0 - 44 1	Getting involved in	Kanadalla and	Kanadalla and
	_	before using new tools	Getting involved in	tasks in the kitchen,	Key skills and	Key skills and
	Learn to identify and	Observatories de cons	tasks in the kitchen,	preparing and	<u>knowledge</u>	<u>knowledge</u>
	name kitchen tools	Check before	preparing and	presenting food	Studente cheuld	
	Hame Kilchell LOUIS	touching: Use visuals	presenting food	hygienically and	Students should	
	Understand how to use	for "Hot/Cold," "Sharp," "Safe"	hygienically and safely.	safely.	know:	Cross-contamination
	them safely and	Sale	Saitly.			means germs from dirty
	appropriately		Koy Skille and	Key skills and	Bacteria are tiny	food or surfaces getting
	appropriator,	Key skills and	Key Skills and knowledge:	knowledge	germs that we can't	onto clean food
	Develop independence	knowledge		Kilowieuge	see, but they can make	Dantaria massa maistrictic
	and fine motor skills		What Children	What students	us sick	Bacteria grow quickly in
	Key Skills and	Students should	Should Be Able to	should be able to do:		warm, wet, and dirty
	knowledge:	know:	Do:		Bacteria can spread	places
	Kilowieuge.			Keep raw and	from one place to	Raw meat, eggs, and
			Wash hands with	cooked food apart	another – like from raw	dirty hands carry more
			soap and water	1	meat to vegetables	harmful bacteria

before and after in the fridge and on Hands must be washed **Cross-contamination** Raw meat, eggs, and You can't always see or touching food the counter before and after handling unwashed vegetables means germs from dirty smell bacteria. so food food or surfaces getting may look safe but still be food can carry germs Use different Cover food to onto clean food dangerous chopping boards for Germs on dirty hands and Alwavs wash fruit and protect it from germs raw meat and readysurfaces can make people vegetables before Bacteria grow quickly in Cooking food kills most to-eat foods (e.g., red harmful bacteria sick eating or cooking them warm, wet, and dirty Use clean cloths. = meat, green = veg) places tools and utensils for Always wash hands after Food should be stored Washing hands and each food task Wipe and clean sneezing, coughing, or in the fridge or Raw meat, eggs, and cleaning surfaces surfaces before going to the toilet cupboard in the right dirty hands carry more helps stop bacteria from Put raw meat on the preparing food harmful bacteria place spreading bottom shelf of the Wear a clean apron or fridge so it doesn't drip Keep raw and clothes before cooking You can't always see or Check the use-by date cooked food apart before using food smell bacteria, so food Check food labels for Long hair should be tied in the fridge and on may look safe but still be use-by dates to avoid Never taste or eat food back to stop hair falling dangerous the counter eating spoiled food into food that looks or smells bad Cooking food kills most Don't reuse tools or Cover food to Don't touch your face or Worktops and tables harmful bacteria plates that touched protect it from should be wiped before lick fingers while raw meat unless they and after cooking preparing food Washing hands and germs are washed cleaning surfaces Use different chopping Clean all equipment Use clean cloths, helps stop bacteria from boards for raw meat and after use with warm, tools and utensils spreading vegetables soapy water for each food task Spills should be cleaned Put raw meat on the up straight away to bottom shelf of the avoid slipping fridge so it doesn't drip Check food labels for use-by dates to avoid eating spoiled food Don't reuse tools or plates that touched

raw meat unless they

are washed

Links to Gatsby Benchmarks:	4. Linking curriculum learning to careers.	4. Linking curriculum learning to careers.	4. Linking curriculum learning	4. Linking curriculum learning to careers.	4. Linking curriculum learning to careers.	4. Linking curriculum learning to careers.
	Using cooking skills to different jobs in the Catering industry.	Using cooking skills to different jobs in the Catering industry.	to careers. Using cooking skills to different jobs in the Catering industry.	Using cooking skills to different jobs in the Catering industry.	Using cooking skills to different jobs in the Catering industry.	Using cooking skills to different jobs in the Catering industry.