

6.4 E Curriculum – Food – 3 Lessons a week

2025 - 2026

Year	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
6.4. E	<p>Topic: Kitchen hygiene EL2/ EL3/ AIM SLAW</p> <p>Core Learning Outcomes:</p> <p>Understand the importance of being clean in the kitchen</p> <p>Learn how to avoid germs and food poisoning</p> <p>Build habits that keep themselves and others safe</p> <p>Learn to identify and name kitchen tools</p> <p>Understand how to use them safely and appropriately</p> <p>Develop independence and fine motor skills</p> <p>Key Skills and knowledge:</p> <p>Hands must be washed before and after handling food</p>	<p>Topic: Kitchen hygiene EL2/ EL3/ AIM SLAW</p> <p>Suggested Key Questions:</p> <p>Do you know that:</p> <p>Equipment has different purposes (e.g. knife = cutting, grater = shredding)</p> <p>Some equipment can be hot/sharp/dangerous</p> <p>Always ask for help before using new tools</p> <p>Check before touching: Use visuals for “Hot/Cold,” “Sharp,” “Safe”</p> <p>Key skills and knowledge</p> <p>Students should know:</p> <p>Raw meat, eggs, and unwashed vegetables can carry germs</p>	<p>Topic: Kitchen hygiene EL2/ EL3/ AIM SLAW</p> <p>Suggested Key Questions:</p> <p>Using different equipment for different purposes.</p> <p>Cleaning the kitchen after meal preparation.</p> <p>Getting involved in tasks in the kitchen, preparing and presenting food hygienically and safely.</p> <p>Key Skills and knowledge:</p> <p>What Children Should Be Able to Do:</p> <p>Wash hands with soap and water before and after touching food</p> <p>Use different chopping boards for raw meat and ready-</p>	<p>Topic: Kitchen hygiene EL2/ EL3/ AIM SLAW</p> <p>Suggested Key Questions:</p> <p>Using different equipment for different purposes.</p> <p>Cleaning the kitchen after meal preparation.</p> <p>Getting involved in tasks in the kitchen, preparing and presenting food hygienically and safely.</p> <p>Key skills and knowledge</p> <p>What students should be able to do:</p> <p>Keep raw and cooked food apart in the fridge and on the counter</p>	<p>Topic: Food safety and storage Bacteria and cross contamination.</p> <p>Suggested Key Questions:</p> <p>What are germs? What is cross contamination? Investigating different illnesses and food poisoning caused by bacteria and viruses. Storing food safely to avoid cross contamination.</p> <p>Key skills and knowledge</p> <p>Students should know:</p> <p>Bacteria are tiny germs that we can’t see, but they can make us sick</p> <p>Bacteria can spread from one place to another – like from raw meat to vegetables</p>	<p>Topic: Food safety and storage Bacteria and cross contamination.</p> <p>Suggested Key Questions:</p> <p>Investigating different illnesses and food poisoning caused by bacteria and viruses. Storing food safely to avoid cross contamination.</p> <p>Key skills and knowledge</p> <p>Cross-contamination means germs from dirty food or surfaces getting onto clean food</p> <p>Bacteria grow quickly in warm, wet, and dirty places</p> <p>Raw meat, eggs, and dirty hands carry more harmful bacteria</p>

