6.7 D Curriculum - FOOD/ 3 Lessons a week 2025 - 2026

Year	Autumn 1 Unit 1	Autumn 2 Unit 2	Spring 1 Unit 3	Spring 2 Unit 4	Summer 1 Unit 5	Summer 2 Unit 6
2025- 2026- 6.7	Topic: Kitchen Hygiene EL1 Kitchen Hygiene EL2	Topic: Kitchen Hygiene EL1 Kitchen Hygiene EL2	Topic: Kitchen Hygiene EL1 Kitchen Hygiene EL2 Make a simple meal	Topic: Make a simple meal EL1/ EL2	Topic: Make a simple meal EL1/ EL2	Topic: Basic cooking skills for students
0. 1	Suggested Key Questions: 1.1. Identify a consequence of a dirty kitchen.	Suggested Key Questions: Be able to use products to clean a	EL1/EL2 Suggested Key Questions:	Suggested Key Questions: 1.3. Assist in maintaining a clean	Suggested Key Questions: 5.1. Use a cooker for two different purposes.	Suggested Key Questions: Can you wash and peel
	1.2. Be able to use equipment to clean the kitchen. 2.1. Identify a piece of equipment used for	Use a product safely for cleaning a kitchen.	Finishing of Kitchen hygiene unit, practice skills gained in Autumn 1&2. Make a simple meal unit: 1.1.Washing hands before food preparation.	working environment Identify ingredients to make a simple meal. 3.1. Prepare two different ingredients. 4.1. use two different utensils safely. 5.1. Use a cooker for two different purposes. 5.2. Identify two rules for	5.2. Identify two rules for safe use of a cooker.5.3. Identify two	vegetables? Can you chop using a small knife, with support?
	cleaning a kitchen. 2.2. Use equipment to clean an area of a kitchen. 2.3. Use cleaning equipment safely.	Key Skills and knowledge: Learners will know the dangers of a dirty kitchen and will be			cooking hazards. Identifying hot/cold surfaces	Grating cheese or vegetables (with a stable grater and hand- over-hand support)
	Key Skills and knowledge:	able to identify and use tools, materials and equipment to clean a kitchen safely.	1.2. Maintain personal cleanliness. 1.3. Assist in maintaining a clean working environment	safe use of a cooker. 5.3. Identify two cooking hazards. Key skills and	Safe use of knives (start with plastic or rounded-edge knives) Understanding	Spreading (butter, jam, soft cheese) Mixing ingredients in a
	Understand the need to keep a clean kitchen.	They will be able to use kitchen cleaning products with	Identify ingredients to make a simple meal. 3.1. Prepare two	knowledge:	symbols for "hot," "danger," etc.	bowl Cracking an egg (for
	Knowledge: EL1 Progresses along a continuum that ranges	reference to relevant safety precautions and guidelines	utensils safely. Key Skills and knowledge: Be able to use a cooker safely. Learners will be able	Be able to use a cooker safely. Learners will be able to prepare ingredients and use cooking facilities to make a simple meal	Evaluation and Independence Taste testing food and describing it (e.g. sweet, salty, crunchy) Saying what they liked/didn't like about the meal	advanced learners) Can you follow picture- based or symbol- supported recipes?
	from the most elementary of achievements to beginning to make use of knowledge and/or	Knowledge: EL1 Progresses along a continuum that ranges from the most				Sequencing steps in a recipe
	understanding that relates to the subject or immediate environment.	elementary of achievements to beginning to make use		Has basic knowledge or understanding of a subject and/or can		Matching tools to tasks Using a timer to track cooking time

of knowledge and/or and use cooking carry out simple. Setting and clearing Knowledge: EL2 understanding that facilities to make a familiar tasks: and Kev skills and the table relates to the subject simple meal knows the steps knowledge: Has basic knowledge or or immediate needed to complete Packing a lunchbox understanding of a simple activities. environment. Has basic knowledge Grating cheese or or understanding of a subject and/or can carry vegetables (with a out simple, familiar Knowledge: EL2 subject and/or can stable grater and Kev skills and tasks: and knows the hand-over-hand carry out simple, knowledge: steps needed to Has basic knowledge familiar tasks; and support) complete simple or understanding of a knows the steps Students will be able Spreading (butter, jam, activities. subject and/or can needed to complete to identify hazards. soft cheese) carry out simple, simple activities. familiar tasks: and Skills: EL1 Students will learn Carry out simple, Mixing ingredients in a knows the steps about dangerous Progress along a needed to complete familiar tasks and bowl situations in the continuum that ranges simple activities. activities. Follow kitchen. from the most instructions or use Cracking an egg (for elementary of Skills: EL1 advanced learners) rehearsed steps to Students will be able achievements to complete tasks and Following pictureto evaluate their own beginning to make use Progress along a activities. based or symbolwork, using pictures of skills that relate to the continuum that ranges supported recipes to help them. from the most subject or the immediate environment. elementary of achievements to Skills: EL2 beginning to make use of skills that relate to Carry out simple, the subject or the familiar tasks and immediate activities. Follow environment. instructions or use rehearsed steps to Skills: EL2 complete tasks and activities. Carry out simple, familiar tasks and activities. Follow instructions or use rehearsed steps to complete tasks and activities. Links to 4. Linking curriculum Gatsby learning to careers. learning to careers. learning to careers. learning to careers learning to careers learning to careers Benchmarks: Exploring different jobs using Exploring different jobs Exploring different jobs using Exploring different jobs using Exploring different jobs Exploring different jobs using cooking skills such as Chef. usina cookina skills such as cooking skills such as Chef. cooking skills such as Chef. usina cookina skills such as cooking skills such as Chef. Waitress, Head Chef. Chef, Waitress, Head Waitress, Head Chef, Waitress, Head Chef. Chef, Waitress, Head Waitress, Head Chef, kitchen manager; Chef, kitchen manager; kitchen manager; kitchen manaaer. Chef, kitchen manager. kitchen manaaer.

Looking at different cooking

skills related to different jobs

in Caterina:

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cooking skills related to

different jobs in Catering;

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