

6.9 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
2025-2026-6.9	<p>Topic: Kitchen Hygiene EL1 Kitchen Hygiene EL2</p> <p>Suggested Key Questions: 1.1. Identify a consequence of a dirty kitchen. 1.2. Be able to use equipment to clean the kitchen. 2.1. Identify a piece of equipment used for cleaning a kitchen. 2.2. Use equipment to clean an area of a kitchen. 2.3. Use cleaning equipment safely.</p> <p>Key Skills and knowledge: Understand the need to keep a clean kitchen.</p> <p>Knowledge: EL1 Progresses along a continuum that ranges from the most elementary of achievements to beginning to make use of knowledge and/or understanding that relates to the subject or immediate environment.</p>	<p>Topic: Kitchen Hygiene EL1 Kitchen Hygiene EL2</p> <p>Suggested Key Questions: Be able to use products to clean a kitchen. Use a product safely for cleaning a kitchen.</p> <p>Key Skills and knowledge: Learners will know the dangers of a dirty kitchen and will be able to identify and use tools, materials and equipment to clean a kitchen safely. They will be able to use kitchen cleaning products with reference to relevant safety precautions and guidelines</p> <p>Knowledge: EL1 Progresses along a continuum that ranges from the most elementary of achievements to beginning to make use</p>	<p>Topic: Kitchen Hygiene EL1 Kitchen Hygiene EL2 Make a simple meal EL1/EL2</p> <p>Suggested Key Questions: Finishing of Kitchen hygiene unit, practice skills gained in Autumn 1&2.</p> <p>Make a simple meal unit: 1.1. Washing hands before food preparation. 1.2. Maintain personal cleanliness. 1.3. Assist in maintaining a clean working environment Identify ingredients to make a simple meal. 3.1. Prepare two different ingredients. 4.1. use two different utensils safely.</p> <p>Key Skills and knowledge: Be able to use a cooker safely.</p> <p>Learners will be able to prepare ingredients</p>	<p>Topic: Make a simple meal EL1/ EL2</p> <p>Suggested Key Questions: 1.3. Assist in maintaining a clean 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 safe use of a cooker. 5.3. Identify two cooking hazards.</p> <p>Key skills and knowledge: Be able to use a cooker safely.</p> <p>Learners will be able to prepare ingredients and use cooking facilities to make a simple meal</p> <p>Has basic knowledge or understanding of a subject and/or can</p>	<p>Topic: Make a simple meal EL1/ EL2</p> <p>Suggested Key Questions: 5.1. Use a cooker for two different purposes. 5.2. Identify two rules for safe use of a cooker. 5.3. Identify two cooking hazards. Identifying hot/cold surfaces Safe use of knives (start with plastic or rounded-edge knives) Understanding symbols for "hot," "danger," etc.</p> <p>Evaluation and Independence Taste testing food and describing it (e.g. sweet, salty, crunchy) Saying what they liked/didn't like about the meal</p>	<p>Topic: Basic cooking skills for students</p> <p>Suggested Key Questions: Can you wash and peel vegetables? Can you chop using a small knife, with support? Grating cheese or vegetables (with a stable grater and hand-over-hand support) Spreading (butter, jam, soft cheese) Mixing ingredients in a bowl Cracking an egg (for advanced learners) Can you follow picture-based or symbol-supported recipes? Sequencing steps in a recipe Matching tools to tasks Using a timer to track cooking time</p>

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

