

Class 9V– Venture Curriculum – Food /2 Lessons weekly for a term Rotation with 7V and 8V on termly basis

| | 2025 – 2026 Summer 1 | 2025 – 2026 Summer 2 |
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| 9V | <p><u>Topic: Party food project</u> Pupils to look at different celebrations and foods served at these celebrations. Pupils will explore food served at birthdays, wedding’s etc.</p> <p><u>Suggested Key Questions:</u> To be able to know about different celebrations and what food is served. To know how to complete sensory analysis of their own product. To know how to evaluate their own skills and techniques and with support identify how to improve.</p> <p>To know how to prepare their area, ingredients and equipment with support if needed.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy with support if needed.</p> <p><u>Key Skills and Knowledge:</u> Pupils should be able to identify about different celebrations and what food is served during these celebrations. Pupils will gain knowledge required to complete sensory analysis of their own product. Pupils will know how to evaluate their own skills and techniques and with support identify how to improve.</p> <p>Recipes</p> | <p><u>Topic: Party food project</u> Pupils will study HACCP and safe storage of party food. Pupils will study the different types of food poisoning and the effects.</p> <p><u>Suggested Key Questions:</u> To be able to know what HACCP IS. To be able to know what food storage is needed for party food. To be able to know about the different types of food poisoning and how it is caused. To know how to complete sensory analysis of their own product. To know how to evaluate their own skills and techniques and with support identify how to improve.</p> <p>To know how to prepare their area, ingredients and equipment with support if needed.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy with support if needed.</p> <p><u>Key Skills and Knowledge:</u> Pupils will gain the knowledge on HACCP (Hazard Analysis and Critical Control Point) And they will understand what is required to keep food safe from biological, chemical and physical hazards. Pupils will know about proper food storage which is needed for party food.</p> |

Curriculum intent (overview) – To deepen students’ skills and knowledge through a broad and balanced curriculum which prepares students for adulthood.

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| | <p>Pizza pin wheels Salted choc chip cookie cups. Spicy Wedges& dips Free choice</p> | <p>Pupils will learn about the different types of food poisoning and how it is caused.</p> <p>Recipes Mini quiches Celebration cake over 2 weeks Bake off</p> |
| <p>Links to Gatsby Benchmarks:</p> | <p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning.</p> <p>Benchmark 4. STEM opportunities-linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning.</p> <p>Careers in catering Students will investigate jobs and skills required for these jobs</p> | <p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning.</p> <p>Benchmark 4. STEM opportunities-linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning.</p> <p>Careers in catering Students will investigate jobs and skills required for these jobs</p> |