

10V - Venture Curriculum – Long Term Plan / Food

	2026 -2027 Autumn 1	2026 -2027 Autumn 2	2026 -2027 Spring 1	2026 -2027 Spring 2	2026 -2027 Summer 1	2026 -2027 Summer 2
Year 10	Topic: Following instructions AIM EL1/ EL2/EL3 Suggested Key Questions: State two ways the instructions can be given. State who may give instructions. Can you identify three hygiene procedures to follow when handling food? Can you use kitchen equipment safely and hygienically? Follow instructions to complete two activities. State ways to carry out instructions safely. Identify how well he/she carried out the instructions. <u>Key skills and knowledge:</u> Learners will know how to follow instructions What hygiene rules do we have to follow when	Topic: Following instructions AIM EL1/ EL2/EL3 Follow instructions to complete two activities. State ways to carry out instructions safely. Identify how well he/she carried out the instructions. Cooking EL1/EL2/EL3 Suggested Key Questions: Identify three basic food hygiene requirements. <u>Key skills and knowledge:</u> Understand what the food hygiene requirements are. Learners will be able to identify hygienic practices when handling food. <u>Meals:</u> Vegetable lasagne	Topic: Cooking EL1/EL2/EL3 Suggested Key Questions: Can you identify basic cooking methods? Can you state the foods which can be cooked using the appropriate methods? Do you know which method is the healthiest? Can you identify the equipment used to prepare the foods using the appropriate cooking method? <u>Key skills and knowledge:</u> Pupils should be able to Identify different cooking methods such as boiling, frying, steaming. To know about the healthiest method of cooking. To understand why this is healthy. <u>Meals:</u>	Topic: Cooking EL1/EL2/EL3 Suggested Key Questions: Participate or prepare foods using different cooking methods. Do you know what processes are observed while using a particular cooking method such as boiling and steaming? Do you know hazards related to different cooking methods? <u>Key skills and knowledge:</u> What hygiene rules do we have to follow when we cook foods using different cooking methods? Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with minimum support.	Topic: Cooking EL1/EL2/EL3 Suggested Key Questions: Can you clean the kitchen independently? Do you know what detergents we need to be able to clean the kitchen properly? <u>Key skills and knowledge:</u> Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with minimum support. Pupils should learn what equipment and detergents we should use to clean different parts of the kitchen. <u>Meals:</u> Greek smash kebab wraps	Topic: Eating a balanced diet AIM EL2/EL3 Outcomes related to eating a balanced diet unit- state the benefits of eating a balanced diet. Suggested Key Questions: Do you know what does a healthy, balanced diet mean? Can you state the problems linked to unhealthy diet? <u>Key skills and knowledge:</u> Pupils should be able to finish the coursework for the cooking unit. Pupils should gain th knowledge on healthy, balanced diet and its benefits. <u>Meals:</u> Cheese, onion and herb scones Pineapple upside-down pudding/ jam

	we enter the food room? To know basic hygiene rules when handling food. Pupils should be able to follow health & safety hygiene rules in the kitchen independently or with minimum support. Pupils should be able to tidy the kitchen up independently, to include wiping down the surfaces. Pupils can follow safety rules when using a cooker. <u>Meals:</u> Spaghetti bolognaise (with mince beef/quorn) Meatballs with tomato sauce/falafel World food week- Taste examples of food from different countries	Chicken chow main Mince pies/Christmas cookies	Vegetable spring rolls Ratatouille Homemade burgers with tomato salsa	To know about hazards related to different cooking methods. <u>Meals:</u> Pancakes with apples/ cinnamon pancakes- gluten, milk, soy free/alternative Chicken curry/layered potato bake Easter bake off	Pizza/ Making own pizza/ Quick pizzas on tortilla- soy, milk, gluten, egg free – alternative.	sponge cake/cupcakes Smoothies &fruit salad/Summer snacks
Links to Gatsby benchmark	4. Linking curriculum learning to careers Reference to cooking skills needed in Catering.	5. Encounters with employers and employees Reference to cooking skills needed in Catering	4. Linking curriculum learning to careers Reference to cooking skills needed in Catering	4. Linking curriculum learning to careers Reference to cooking skills needed in Catering	4. Linking curriculum learning to careers Reference to cooking skills needed in Catering	4. Linking curriculum learning to careers Reference to cooking skills needed in Catering

