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

6.1 N / Vision Curriculum – *FOOD/ 3 lessons per week*

	2026– 2027 Autumn 1 Unit 1	2026– 2027 Autumn 2 Unit 2	2026– 2027 Spring 1 Unit 3	2026– 2027 Spring 2 Unit 4	2026– 2027 Summer 1 Unit 5	2026– 2027 Summer 2 Unit 6
Year 12,13,14 **Food**	**Topic:** **Food hygiene Award L1** **Basic Food hygiene EL3** **Suggested Key Questions:** **EL3** Health and safety procedures in the kitchen. State why food safety is important Demonstrate safe practices of hygiene that include: • Cleaning • Cooking • Storage • Cross contamination • Use by dates **L1** Can you list characteristics of food borne illnesses?	**Topic:** **Food hygiene Award L1** **Basic Food hygiene EL3** **Suggested Key Questions:** **EL3** State ways of demonstrating goo personal hygiene. Demonstrate effective hand-washing method. Demonstrate safe practices of hygiene that include: • Cleaning • Cooking • Storage • Cross contamination • Use by dates **L1** Outline why personal health is important to food hygiene.	**Topic:** **Food hygiene Award L1** **Basic Food hygiene EL3** **Suggested Key Questions:** **EL3** State key types of food hazards Demonstrate safe practices of hygiene that include: • Cleaning • Cooking • Storage • Cross contamination • Use by dates **L1** Demonstrate cleaning and disinfecting of kitchen areas Demonstrate waste control Demonstrate good	**Topic:** **Food hygiene Award L1** **Basic Food hygiene EL3** **Submitting coursework Accreditation** **Suggested Key Questions:** **EL3/L1** Can you set up a service area? Can you serve the prepared food? Demonstrate cleaning and disinfecting of kitchen areas Demonstrate waste control Demonstrate good temperature control and storage Demonstrate personal hygiene practices.	**Topic:** **Food hygiene practices** **Suggested Key Questions:** Do you know where to store different foods and drinks? Can you identify main hazards related to food and drink preparation? Can you follow appropriate health, safety and hygiene standards when working with food? Can you self-evaluate your work? Who is responsible for food safety in different settings (home, school, industry)? What are the different types of food hazards (biological, chemical, physical)? How can these hazards enter food? Which hazards are	**Topic:** **Food hygiene practices** **Suggested Key Questions:** How should different foods be stored safely? What is the "danger zone" for food temperatures? What are the causes of food waste in homes and industries? How does food hygiene influence food waste? How can we reduce food waste safely without compromising hygiene? What are different cooking methods (boiling, baking, frying, grilling, steaming)? Which cooking methods best reduce food safety risks? How can we apply

	Can you state how food hygiene contributes to food safety? Can you give examples of hazards related to food? Can you give examples of types of food contamination? State how we can avoid food contamination. Demonstrate cleaning and disinfecting of kitchen areas **EL3/L1** Can you use the utensils properly? Can you prepare ingredients to make a dish? Can you follow a recipe independently? Can you clear up after self? **Key skills and knowledge:** **Learners will understand the importance of food hygiene when working in food preparation.** **Students will be able to give examples of food hazards, food contamination and cross contamination.**	State your organisational methods for: • Waste control • Pest control • Food preservation • Temperature control • Personal hygiene and health Do you know what to report to supervisors/ teachers' TAs? Demonstrate cleaning and disinfecting of kitchen areas **EL3/L1** Can you prepare ingredients to make a dish? Can you follow a recipe independently? Can you clear up after self? Can you weigh ingredients for a recipe? **Key skills and knowledge:** **Learners will understand the importance of food hygiene when working in food preparation.**	temperature control and storage Demonstrate personal hygiene practices. Can you follow a recipe independently? Can you weigh ingredients for a recipe? Can you prepare the dishes using different cooking methods? **Key skills and knowledge:** **To know Health & Safety rules when preparing food.** **To know how to prepare various dishes.** **To understand health and safety issues relating to preparing and presenting food.** **Learners will be able to perform cleaning and disinfecting of kitchen areas.** **Higher level / extension of knowledge and skills** How do food laws and regulations protect consumers? What role do environmental, and sustainability issues play in food hygiene?	**Key skills and knowledge:** **To know Health & Safety rules when preparing food.** **To understand health and safety issues relating to preparing and presenting food.** **To be able to prepare service area and tables.** **Learners will be able to perform cleaning and disinfecting of kitchen areas.** **Higher level / extension of knowledge and skills.** How do food laws and regulations protect consumers? What role do environmental, and sustainability issues play in food hygiene? How can technology improve food safety and reduce contamination risks? Should food waste reduction ever compromise food safety?	most dangerous and why? What conditions do bacteria need to grow? What are common food poisoning bacteria and their effects? How can we prevent bacterial growth in food preparation? What is the difference between contamination and cross-contamination? How does cross-contamination happen in the kitchen? **Key skills and knowledge:** **To know how to work safely in the kitchen.** **To secure, consolidate and demonstrate the principles of food hygiene and safety, focusing on, for example, using knives, small electrical equipment, handling and cooking raw meat, poultry and/or fish (if using), and the hob, oven or grill.** **Pupils will evaluate and test their ideas and the work of**	hygiene principles when planning and preparing meals? What are the key steps to ensure safe cooking from start to finish? How do we evaluate our own hygiene practices? **Key skills and knowledge:** **To know how to work safely in the kitchen.** **To know that there are different cooking methods.** **To secure, consolidate and demonstrate the principles of food hygiene and safety, focusing on, for example, using knives, small electrical equipment, handling and cooking raw meat, poultry and/or fish (if using), and the hob, oven or grill.** **Higher level / extension of knowledge and skills** How do food laws and regulations protect consumers? What role do environmental, and sustainability issues play in food hygiene?

	Students will be able to apply food hygiene controls. **Learners will be able to demonstrate the principles of food hygiene and safety in a range of situations;** **To be able to recognize main food hygiene and safety hazards.** **Be able to use a range of utensils required for food preparation.**	**Students will be able to give examples of food hazards, food contamination and cross contamination.** **Learners will be able to demonstrate the principles of food hygiene and safety in a range of situations;** **To be able to recognize main food hygiene and safety hazards.** **Be able to use a range of utensils required for food preparation.** **To know how to prepare various dishes, with a minimum support or independently** **Pupils will apply different cooking techniques.** **Be able to weigh and mix ingredients for a recipe**	How can technology improve food safety and reduce contamination risks? Should food waste reduction ever compromise food safety?		**others and make recommendations for improvements.** **Higher level / extension of knowledge and skills** How do food laws and regulations protect consumers? What role do environmental, and sustainability issues play in food hygiene? How can technology improve food safety and reduce contamination risks? Should food waste reduction ever compromise food safety?	How can technology improve food safety and reduce contamination risks? Should food waste reduction ever compromise food safety? **<u>Recipes:</u>** **Lemon drizzle cake/or free option for baking** **Summer snacks/ salads**
Gatsby Bench marks:	**Benchmark3 – Addressing the needs of the student and Personal Guidance** **Benchmark 4 – Linking Curriculum to learning** **Benchmark 8 – Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Benchmark 3 – Addressing the needs of the student and * - Personal Guidance** **Benchmark 4 – Linking Curriculum to learning** **Benchmark 8 – Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Benchmark 3 – Addressing the needs of the student and * - Personal Guidance** **Benchmark 4 – Linking Curriculum to learning** **Benchmark 8 – Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Benchmark 3 – Addressing the needs of the student and * - Personal Guidance** **Benchmark 4 – Linking Curriculum to learning** **Benchmark 8 – Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Benchmark 3 – Addressing the needs of the student and * - Personal Guidance** **Benchmark 4 – Linking Curriculum to learning** **Benchmark 8 – Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.	**Benchmark 3 – Addressing the needs of the student and * - Personal Guidance** **Benchmark 4 – Linking Curriculum to learning** **Benchmark 8 – Personal Guidance** Students to consider what skills are needed to be able to work in the catering industry.