

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

Class- Explorer Curriculum – Food / 3 lessons per week

Year	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	Topic: Everyday food and drink preparation EL2/3/L1 <u>Suggested Key Questions:</u> Can you identify Health and safety rules in the kitchen? Can you identify hazards related to Health and safety in the kitchen? Are you aware of germs including bacteria, viruses, how they are spread? Are you aware of the importance of handwashing? Do you know what kind of hot drinks we can have? Can you identify things we need to prepare cold and hot drinks? What hot drinks can we make? What do we need?	Topic: Everyday food and drink preparation E2/3/L1 <u>Suggested Key Questions:</u> Can you identify ingredients to make a simple dish? Do you know how to prepare simple dishes? Can you follow a recipe? <u>Core questions:</u> Can you identify ingredients for a simple dish? What are the basic steps in preparing a simple recipe? Can you follow a simple recipe correctly? <u>Progression questions:</u>	Topic: Everyday food and drink preparation E2/3/L1 <u>Suggested Key Questions:</u> Can you identify different types of food? Categories (fruit, veg, protein, dairy) Fresh, frozen, tinned foods Sort and identify foods Progression: <u>Progression:</u> EL1: Recognise EL2/3: Categorise L1: Explain choices Can you identify ingredients to make a simple dish? Do you know how to prepare simple dishes? Can you follow a recipe? Can you identify main terms related to preparing simple dishes?	Topic: Everyday food and drink preparation E2/3/L1 <u>Suggested Key Questions:</u> Can you prepare simple dishes with support? Can you prepare simple dishes on your own? Can you wash the dishes independently? Can you identify different types of foods? Do you know where to store different foods and drinks? Where should food be stored? What are use-by dates? Fridge/freezer/storage rules Food labelling and freshness	Topic: Everyday food and drink preparation E2/3/L1 <u>Suggested Key Questions:</u> Do you know where to store different foods and drinks? Can you identify main hazards related to food and drink preparation? Do you know how to work safely in the kitchen? Can you self-evaluate your work? Compare fresh vs spoiled food images How do you know food is fresh? What happens if it isn't? Check food before use Signs of spoilage Risks of unsafe food <u>Progression:</u>	Topic: Recapping the knowledge. <u>Suggested Key Questions:</u> Can you evaluate your work? What could improve? What makes a task successful Basic evaluation skills Reflect on work Suggest improvements Self-assessment checklists EL1: Simple feedback EL2/3: Identify improvements L1: Justify changes <u>Core questions:</u> Can you identify what went well in your practical work?

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Ingredients & equipment (kettle, cup, milk, sugar) What cold drinks can we prepare? What equipment is needed? Ingredients (water, juice, fruit) Hygiene in preparation Making juice, squash, simple smoothies Activities may include: Spot-the-hazard tasks Safety posters Progression EL2: Follow with support, basic preparation; EL3: Guided independence, measure & mix L1: Fully independent preparation & presentation; Key skills and knowledge: To know Health & Safety rules when preparing food. Demonstrate the principles of food hygiene and safety in a range of situations;	Can you prepare a simple dish with support? Can you prepare a dish independently and safely? Can you use appropriate cooking techniques correctly? Can you identify tinned, fresh and frozen foods? Can you state where and how each would be stored? Can you state how and where to store two different types of food? Activities: Compare fresh vs spoiled food; Key skills and knowledge: To know Health & Safety rules when preparing food. Demonstrate the principles of food hygiene and safety in a range of situations; To be able to recognize main food hygiene and safety hazards.	Can you prepare simple dishes with support? Can you prepare simple dishes on your own? Can you wash the dishes independently? Can you identify signs that indicate that food is still fresh? Can you identify how to use "Use by" dates? Can you state a possible consequence of eating food that is no longer fresh? Can you clean up safely? Key skills and knowledge: Importance of cleaning Safe use of cleaning products Skills Wash dishes Keep workspace tidy Washing up routine after practical To know Health & Safety rules when preparing food. To know how to prepare simple dishes, with support. To know how to follow a simple recipe.	Store food correctly Check dates Fridge organisation task Label-reading activity Progression: EL2: Identify storage places EL3: Explain L1: Apply correctly Key skills and knowledge: To know Health & Safety rules when preparing food. To know how to prepare simple dishes, with support. To know how to follow a simple recipe. Pupils will secure the creative, technical and practical expertise needed to perform everyday tasks confidently. Pupils will build and apply an expanding repertoire of knowledge, understanding and skills to create and make simple dishes.	EL2: Recognise EL3: Describe risks L1: Make safe decisions 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 others and make recommendations for improvements.	What could you improve next time? Can you give feedback on your own or others' work? Progression questions: How can you improve your food preparation skills? Can you explain how to make a dish safer or better? 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. Recipes:
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To be able to recognize main food hygiene and safety hazards. To know how to prepare cold and hot drinks, with support or independently. <u>Knowledge</u> Basic kitchen rules (cleaning, safe equipment use) Types of hazards (sharp, hot, slips) <u>Skills</u> Follow safety rules Identify risks in a kitchen Safe use of hot water Make tea, coffee, hot chocolate safely <u>Knowledge:</u> Bacteria & viruses' basics Cross-contamination Importance of hygiene <u>Skills:</u> wash hands correctly, clean surfaces properly; Measure, pour and prepare drinks; <u>Progression:</u> EL2: Recognise rules EL3: Explain hazards	Basic cooking terms (mix, chop, heat) To know how to prepare simple dishes, with support or independently Pupils will extend food preparation and cooking techniques. <u>Knowledge</u> How do you know food is fresh? What happens if it isn't? Signs of spoilage Risks of unsafe food <u>Skills:</u> Check food before use Follow recipes Use simple techniques (cutting, mixing) skills Toast, sandwiches, simple salads, simple dishes; <u>Progression</u> EL1: Recognise EL2/3: Describe risks L1: Make safe decisions	Pupils will build and apply an expanding knowledge, understanding and skills to create and make simple dishes. <u>Skills:</u> Check food before use Follow recipes Use simple techniques (cutting, mixing, boiling, frying) skills simple dishes; <u>Progression:</u> EL2: With support EL3: Mostly independent L1: Fully independent			Cheese scones Cake / own choice Summer snacks/ meal
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	L1: Apply independently EL2: Awareness of germs; EL3: Describe spread of germs L1: Apply hygienic and safety practices consistently;					
Links to Gatsby Benchmarks:	<u>4. Linking curriculum learning to careers</u> Looking at different cooking skills and matching them to different jobs in catering. Can you identify different cooking skills and link them to roles in catering? e.g. Beverage preparation Skills: Making hot drinks (tea, coffee, hot chocolate) Preparing cold drinks (juice, smoothies) Safe use of kettles and equipment	<u>4. Linking curriculum learning to careers</u> Looking at different cooking skills and matching them to different jobs in catering. Can you identify different cooking skills and link them to roles in catering? Beverage preparation Skills: Making hot drinks (tea, coffee, hot chocolate) Preparing cold drinks (juice, smoothies) Safe use of kettles and equipment	<u>4. Linking curriculum learning to careers</u> Looking at different cooking skills and matching them to different jobs in catering. Can you identify different cooking skills and link them to roles in catering? Basic preparation skills Skills: Washing and preparing ingredients, peeling, chopping, slicing, measuring ingredients Jobs: Kitchen Assistant	<u>4. Linking curriculum learning to careers</u> Looking at different cooking skills and matching them to different jobs in catering. Can you identify different cooking skills and link them to roles in catering? Following Recipes Skills: Reading instructions Weighing and measuring accurately Following steps in order Jobs: Commis Chef	<u>4. Linking curriculum learning to careers</u> Looking at different cooking skills and matching them to different jobs in catering. Can you identify different cooking skills and link them to roles in catering? Basic preparation skills Skills: Washing and preparing ingredients, peeling, chopping, slicing, measuring ingredients Jobs: Kitchen Assistant	<u>4. Linking curriculum learning to careers</u> Looking at different cooking skills and matching them to different jobs in catering. Can you identify different cooking skills and link them to roles in catering? Following Recipes Skills: Reading instructions Weighing and measuring accurately Following steps in order Jobs: Commis Chef

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	Jobs: • Café Assistant • Barista • Front of House staff	Jobs: • Café Assistant • Barista • Front of House staff	• Commis Chef (junior chef)	• Baker • Kitchen Assistant	• Commis Chef (junior chef)	• Baker • Kitchen Assistant
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