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

Class: **Venture 7V Curriculum/** *Food /2Lessons weekly for a term*

Year	2026– 2027 Autumn 1	2026 – 2027 Autumn 2
	Topic: Mini Projects **Introduction to Food Technology** **Safety and hygiene in the kitchen** **Developing basic food skills, peeling, chopping, grating, slicing.** **Washing up process.** **Suggested Key Questions:** To know where different equipment is stored. To know how to complete sensory analysis of their own product with support if needed. To know how to evaluate their own skills and techniques and identify how to improve with support if needed. To know hygiene and safety rules within the kitchen environment. To know how to prepare their area, ingredients and equipment. At the end of the half term to use, a peeler, grater, and knife safely. To know how to wash up, dry up, put away equipment and leave their work area clean and tidy. **Key Skills and Knowledge:** **Pupils will be able to name correctly basic kitchen equipment.** **Skills to be practiced: peeling, grating, using a toaster, grill, start using an oven safely.** **Pupils will be able to store kitchen equipment correctly.**	**Topic: Mini Projects** **Using basic kitchen equipment, including graters, knives, kettle.** **Pupils will complete an investigation into browning.** **Knife skills proficiency test** **Suggested Key Questions:** To revisit how to use a grater. To know how to use a kettle correctly. To know how to use the claw and bridge hold when chopping. To know why we use different coloured boards. To know how to complete sensory analysis of their own product with support if needed. To know how to evaluate their own skills and techniques and identify how to improve with support if needed. To know how to prepare their area, ingredients and equipment with support if needed. To know how to wash up, dry up, put away equipment and leave their work area clean and tidy with support if needed. **Key Skills and Knowledge:** **Pupils will be able to store kitchen equipment correctly.** **Pupils will be able to use peelers, graters, kettle correctly.** **Pupils will be practicing washing up and tidying up the kitchen.** **Pupils will gain the knowledge required to evaluate their own work.** **Pupils will be able to understand the basic process of browning.** **Pupils will be able to use an oven with some support.** **Pupils will be able to say which food belongs to a given food group.**

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	Pupils will be practicing washing up and tidying up the kitchen. **Pupils will gain the knowledge required to evaluate their own work.** **Recipes** Cheese on toast Fruit salad Apple crumble Free choice	**Recipes** Calzone Pasta salad Quesadilla Bake off
Links to Gatsby Benchmarks:	**Benchmark 2** Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. **Benchmark 4.** STEM opportunities-linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs	**Benchmark 2** Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. **Benchmark 4.** STEM opportunities-linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning. Careers in catering Students will investigate jobs and skills required for these jobs