

Year Group	Intent/Rationale	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	<p>Students within Year 7 will begin to develop safe working practices within the cooking for life room.</p> <p>Students will begin to identify risks within the environment and know how to stay safe when preparing food.</p> <p>Students will begin to develop an awareness of food hygiene practices within a kitchen environment.</p> <p>Students in Year 7 will begin to develop a knowledge and understanding of healthy eating and the importance of this.</p> <p>Students will understand and apply the principles of a healthy and varied diet.</p> <p>Students will prepare and cook a variety of dishes beginning to use a range of cooking techniques and incorporating a variety of skills.</p> <p>Students will begin to know and understand and know where and how a variety of ingredients are grown, reared, caught and processed.</p> <p>Students will begin to gain a knowledge and understanding of where foods originate from.</p> <p>Students will begin to gain a knowledge and understanding of the seasonality of foods.</p> <p>Students will engage in a variety of lesson making foods associated with Religious festivals.</p> <p>Year 7 Students will participate in charity events, preparing and making food items to sell.</p>	<p><u>Religious Festivals Lessons</u> Rosh Hashanah.</p> <p><u>Charity Event Lessons</u> MacMillan Coffee Morning.</p> <p>Health and Safety Students will learn how to get ready to cook and become aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will begin to gain a knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 1 Students will develop a range of basic cooking skills during their practical lessons.</p>	<p><u>Religious Festivals Lessons</u> Diwali. Christmas.</p> <p><u>Charity Event Lessons</u> Children in Need.</p> <p><u>School Event Lessons</u> Winter Fayre</p> <p>Health and Safety Students will learn how to get ready to cook and become aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will begin to gain a knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 1 Students will develop a range of basic cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will begin to gain a knowledge of the overview of the Eatwell Guide, introducing the food group names.</p>	<p><u>Religious Festivals Lessons</u> Valentines day.</p> <p>Health and Safety Students will know how to get ready to cook and become aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will begin to gain a knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 1 Students will develop a range of basic cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will begin to gain a knowledge of the overview of the Eatwell Guide, introducing the food group names.</p>	<p><u>Religious Festivals Lessons</u> Eid Ul Fitr. Easter.</p> <p><u>Charity Event Lessons</u> Comic Relief.</p> <p><u>School Event Lessons</u> World book day Neuro-diverstiy celebration week</p> <p>Health and Safety Students will know how to get ready to cook and become aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will begin to gain a knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 1 Students will develop a range of basic cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will begin to gain a knowledge of the overview of the Eatwell Guide, introducing the food group names.</p>	<p><u>Religious Festivals Lessons</u> Wesak.</p> <p>Health and Safety Students will know how to get ready to cook and become aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will begin to gain a knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 1 / 2 Students will develop a range of basic cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will begin to gain a knowledge of the overview of the Eatwell Guide, introducing the food group names.</p>	<p><u>School Event Lessons</u> Great High Point Bake off National Picnic Week</p> <p>Health and Safety Students will know how to get ready to cook and become aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will begin to gain a knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 1 / 2 Students will develop a range of basic cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will begin to gain a knowledge of the overview of the Eatwell Guide, introducing the food group names.</p>

		<p>Free Cook Lesson</p>	<p>Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.</p> <p>Origins of Food: Students will gain a knowledge and understanding of where foods originate from.</p> <p>Free Cook Lesson</p>	<p>Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.</p> <p>Origins of Food: Students will gain a knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will gain a knowledge and understanding of food sources.</p> <p>Free Cook Lesson</p>	<p>Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.</p> <p>Origins of Food: Students will gain a knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will gain a knowledge and understanding of food sources.</p> <p>Free Cook Lesson</p>	<p>Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.</p> <p>Origins of Food: Students will gain a knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will gain a knowledge and understanding of food sources.</p> <p>Foods in season Students will develop a knowledge of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson x 2</p>	<p>Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.</p> <p>Origins of Food: Students will gain a knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will gain a knowledge and understanding of food sources.</p> <p>Foods in season Students will develop a knowledge of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson</p>
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<p>Year 8</p>	<p>Students within Year 8 will use safe working practices within the cooking for life room.</p> <p>Students will be able to identify risks within the environment and know how to stay safe when preparing food.</p> <p>Students will further develop an awareness of food hygiene practices within a kitchen environment.</p> <p>Students in Year 8 will continue to develop a knowledge and understanding of healthy eating and the importance of this. Students will understand and apply the principles of a healthy and varied diet.</p> <p>Students will prepare and cook a variety of dishes using a range of cooking techniques and incorporating a variety of skills. They will build upon the skills used in the previous year and demonstrate progression.</p> <p>Students will develop their knowledge and understanding of where and how a variety of ingredients are grown, reared, caught and processed.</p> <p>Students will further develop their knowledge and understanding of where foods originate from.</p> <p>Students will continue to develop their knowledge and understanding of the seasonality of foods.</p> <p>Students will engage in a variety of lesson making foods associated with Religious festivals.</p> <p>Year 8 Students will participate in charity events, preparing and making food items to sell.</p>	<p><u>Religious Festivals Lessons</u> Rosh Hashanah.</p> <p><u>Charity Event Lessons</u> MacMillan Coffee Morning.</p> <p>Health and Safety Students will know how to get ready to cook and be aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will develop their knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 2 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will further develop their knowledge of the Eatwell Guide. They will recognise foods from the different food groups. They will refer to the Eatwell guide when preparing and making dishes as part of a balanced diet.</p>	<p><u>Religious Festivals Lessons</u> Diwali. Christmas.</p> <p><u>Charity Event Lessons</u> Children in Need.</p> <p><u>School Event Lessons</u> Winter Fayre</p> <p>Health and Safety Students will know how to get ready to cook and be aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will develop their knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 2 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will further develop their knowledge of the Eatwell Guide. They will recognise foods from the different food groups. They will refer to the Eatwell guide when preparing and making dishes as part of a balanced diet.</p>	<p><u>Religious Festivals Lessons</u> Valentines day.</p> <p>Health and Safety Students will know how to get ready to cook and be aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will develop their knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 2 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will further develop their knowledge of the Eatwell Guide. They will recognise foods from the different food groups. They will refer to the Eatwell guide when preparing and making dishes as part of a balanced diet.</p>	<p><u>Religious Festivals Lessons</u> Eid Ul Fitr. Easter.</p> <p><u>Charity Event Lessons</u> Comic Relief.</p> <p><u>School Event Lessons</u> World book day Neuro-diverstiy celebration week</p> <p>Health and Safety Students will know how to get ready to cook and be aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will develop their knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 2 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will further develop their knowledge of the Eatwell Guide. They will recognise foods from the different food groups. They will refer to the Eatwell guide when preparing and making dishes as part of a balanced diet.</p>	<p><u>Religious Festivals Lessons</u> Wesak.</p> <p>Health and Safety Students will know how to get ready to cook and be aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will develop their knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 2 / 3 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will further develop their knowledge of the Eatwell Guide. They will recognise foods from the different food groups. They will refer to the Eatwell guide when preparing</p>	<p><u>School Event Lessons</u> Great High Point Bake off National Picnic Week</p> <p>Health and Safety Students will know how to get ready to cook and be aware of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will develop their knowledge and understanding of basic food hygiene practices.</p> <p>Cooking for life skills – Level 2 / 3 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will further develop their knowledge of the Eatwell Guide. They will recognise foods from the different food groups. They will refer to the Eatwell guide when preparing</p>
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<p>Year 9</p>	<p>Students within Year 9 will use safe working practices within the cooking for life room.</p> <p>Students will manage risks within the environment and know how to stay safe when preparing food.</p> <p>Students will further develop an awareness of food hygiene practices within a kitchen environment.</p> <p>Students in Year 9 will continue to develop a knowledge and understanding of healthy eating and the importance of this.</p> <p>Students will understand and apply the principles of nutrition and health.</p> <p>Students will continue to develop a repertoire of dishes they can make in order to feed themselves and others a healthy, varied diet. They will further develop a competence of using a range of cooking techniques and incorporating a variety of skills. They will build upon the skills used in the previous year and demonstrate further progression.</p> <p>Students will demonstrate their knowledge and understanding of where and how a variety of ingredients are grown, reared, caught and processed.</p> <p>Students will have a clear knowledge and understanding of where foods originate from. Students will demonstrate their knowledge and understanding of the seasonality of foods.</p> <p>Students will engage in a variety of lesson making foods associated with Religious festivals.</p> <p>Year 9 Students will participate in charity events, preparing and making food items to sell.</p>	<p><u>Religious Festivals Lessons</u> Rosh Hashanah.</p> <p><u>Charity Event Lessons</u> MacMillan Coffee Morning.</p> <p>Health and Safety Students will demonstrate a clear knowledge of how to get ready to cook and will be competent in their knowledge of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will have a good knowledge and understanding of food hygiene practices.</p> <p>Cooking for life skills – Level 3 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will have a competent knowledge of the Eatwell Guide. They will know foods from the different food groups. They will refer to the Eatwell guide when</p>	<p><u>Religious Festivals Lessons</u> Diwali. Christmas.</p> <p><u>Charity Event Lessons</u> Children in Need.</p> <p><u>School Event Lessons</u> Winter Fayre</p> <p>Health and Safety Students will demonstrate a clear knowledge of how to get ready to cook and will be competent in their knowledge of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will have a good knowledge and understanding of food hygiene practices.</p> <p>Cooking for life skills – Level 3 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will have a competent knowledge of the Eatwell Guide. They will know foods from the different food groups. They will refer to the Eatwell guide when</p>	<p><u>Religious Festivals Lessons</u> Valentines day.</p> <p>Health and Safety Students will demonstrate a clear knowledge of how to get ready to cook and will be competent in their knowledge of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will have a good knowledge and understanding of food hygiene practices.</p> <p>Cooking for life skills – Level 3 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will have a competent knowledge of the Eatwell Guide. They will know foods from the different food groups. They will refer to the</p>	<p><u>Religious Festivals Lessons</u> Eid Ul Fitr. Easter.</p> <p><u>Charity Event Lessons</u> Comic Relief.</p> <p><u>School Event Lessons</u> World book day Neuro-diverstiy celebration week</p> <p>Health and Safety Students will demonstrate a clear knowledge of how to get ready to cook and will be competent in their knowledge of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will have a good knowledge and understanding of food hygiene practices.</p> <p>Cooking for life skills – Level 3 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will have a competent knowledge of the Eatwell Guide. They will know foods from the different food groups. They will refer to the Eatwell guide when</p>	<p><u>Religious Festivals Lessons</u> Wesak.</p> <p>Health and Safety Students will demonstrate a clear knowledge of how to get ready to cook and will be competent in their knowledge of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will have a good knowledge and understanding of food hygiene practices.</p> <p>Cooking for life skills – Level 3/4 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will have a competent knowledge of the Eatwell Guide. They will know foods from the different food groups. They will refer to the</p>	<p><u>School Event Lessons</u> Great High Point Bake off National Picnic Week</p> <p>Health and Safety Students will demonstrate a clear knowledge of how to get ready to cook and will be competent in their knowledge of how to keep themselves safe in the cooking for life room / kitchen environment.</p> <p>Food hygiene Students will have a good knowledge and understanding of food hygiene practices.</p> <p>Cooking for life skills – Level 3/4 Students will develop a range of cooking skills during their practical lessons.</p> <p>Heathy Eating: Students will have a competent knowledge of the Eatwell Guide. They will know foods from the different food groups.</p>
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		<p>preparing and making dishes as part of a balanced diet.</p> <p>Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.</p> <p>Foods in season Students will know examples of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson</p>	<p>preparing and making dishes as part of a balanced diet.</p> <p>Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.</p> <p>Foods in season Students will know examples of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson</p>	<p>Eatwell guide when preparing and making dishes as part of a balanced diet.</p> <p>Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.</p> <p>Foods in season Students will know examples of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson</p>	<p>preparing and making dishes as part of a balanced diet.</p> <p>Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.</p> <p>Foods in season Students will know examples of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson</p>	<p>Eatwell guide when preparing and making dishes as part of a balanced diet.</p> <p>Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.</p> <p>Foods in season Students will know examples of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson x 2</p>	<p>They will refer to the Eatwell guide when preparing and making dishes as part of a balanced diet.</p> <p>Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.</p> <p>Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.</p> <p>Foods in season Students will know examples of seasonal food in the UK and the benefits of buying in season. References to foods in season will be referred to where relevant throughout the years curriculum.</p> <p>Free Cook Lesson</p>
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By the end of KS3

Students will have developed a secure understanding of how to manage risk whilst preparing food. Students will have a secure understanding of the different food groups and what we should consume to maintain a healthy balanced diet.

Year Group	Intent/Rationale	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	Students will complete a WJEC pathways at entry 2/3 in preparing for work.	WJEC Entry Level Basic food preparation. 6165 – Entry 3	WJEC Entry Level Basic food preparation. 6165 – Entry 3	WJEC Entry Level Basic food preparation. 6165 – Entry 3	WJEC Entry Level Basic food preparation. 6165 – Entry 3	WJEC Entry Level Basic food preparation. 6165 – Entry 3	WJEC Entry Level Basic food preparation. 6165 – Entry 3

<p>Students will learn and develop food technology skills which will help to prepare them for life beyond school. Students will develop safe working practices and confidence in the Food Technology room. Students will understand and apply the principles of nutrition and health. Students will cook a repertoire of dishes so that they are able to feed themselves and others a healthy and varied diet. Students will be competent in a range of cooking techniques. Students will begin to understand the source, seasonality and characteristics of a broad range of ingredients.</p>	<p>Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area.</p>	<p>Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area.</p>	<p>Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area.</p>	<p>Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area.</p>	<p>Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area.</p>	<p>Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area.</p>
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Students will need to be able to assist in the preparation / assembly of food and drink.</p>	<p>Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to cook food items safely and hygienically. Students will need to keep work areas clean and use equipment safely and hygienically during and after cooking food. Students will need to be able to identify what went well and suggest any improvements.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. LO2 – Students will need to be able to work as part of a food and drink service team. Students will need to be able to assist in the preparation / assembly of food and drink.</p>	<p>Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to cook food items safely and hygienically. Students will need to keep work areas clean and use equipment safely and hygienically during and after cooking food. Students will need to be able to identify what went well and suggest any improvements.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school. 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Year Group	Intent/Rationale	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 11	Students will complete a WJEC pathways at entry 2/3 in preparing for work. Students will learn and develop food technology skills which will help to prepare them for life beyond school.	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2 WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p>	Study Leave

<p>Students will develop safe working practices and confidence in the Food Technology room.</p> <p>Students will understand and apply the principles of nutrition and health.</p> <p>Students will cook a repertoire of dishes so that they are able to feed themselves and others a healthy and varied diet.</p> <p>Students will be competent in a range of cooking techniques.</p> <p>Students will begin to understand the source, seasonality and characteristics of a broad range of ingredients.</p>	<p>Students will need to be able to select the correct ingredients for basic dishes.</p> <p>Students will need to be able to use the correct equipment and handle safely and hygienically.</p> <p>Students will need to prepare foods for cold presentation safely and hygienically.</p> <p>Students will need to be able to set aside or store prepare food items ready for use according to instructions.</p> <p>Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - 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		<p>needed by the body and give examples of main food sources. Students will review sample diets and explain the results they could have on health and well-being. LO2 – Students will be able to apply dietary needs. They will collect a bank of recipes for –</p> <ul style="list-style-type: none"> • Toddlers • Pregnant women • Teenagers • Vegetarians • Coeliacs • Aging population • People recovering from illness or at risk of illness <p>Students will plan a minimum of two days meals to meet a range of dietary needs</p> <ul style="list-style-type: none"> • Low fat • Coeliac • Anaemic • Pregnant woman <p>Students will be able to use a range of practical skills to make healthy meals to meet a range of dietary needs. They will present their findings to each other. LO3 - Students will be able to use a range of practical skills to make healthy meals / food items.</p>	<p>needed by the body and give examples of main food sources. Students will review sample diets and explain the results they could have on health and well-being. LO2 – Students will be able to apply dietary needs. They will collect a bank of recipes for –</p> <ul style="list-style-type: none"> • Toddlers • Pregnant women • Teenagers • Vegetarians • Coeliacs • Aging population • People recovering from illness or at risk of illness <p>Students will plan a minimum of two days meals to meet a range of dietary needs</p> <ul style="list-style-type: none"> • Low fat • Coeliac • Anaemic • Pregnant woman <p>Students will be able to use a range of practical skills to make healthy meals to meet a range of dietary needs. They will present their findings to each other. LO3 - Students will be able to use a range of practical skills to make healthy meals / food items.</p>	<p>needed by the body and give examples of main food sources. Students will review sample diets and explain the results they could have on health and well-being. LO2 – Students will be able to apply dietary needs. They will collect a bank of recipes for –</p> <ul style="list-style-type: none"> • Toddlers • Pregnant women • Teenagers • Vegetarians • Coeliacs • Aging population • People recovering from illness or at risk of illness <p>Students will plan a minimum of two days meals to meet a range of dietary needs</p> <ul style="list-style-type: none"> • Low fat • Coeliac • Anaemic • Pregnant woman <p>Students will be able to use a range of practical skills to make healthy meals to meet a range of dietary needs. They will present their findings to each other. LO3 - Students will be able to use a range of practical skills to make healthy meals / food items.</p>	<p>needed by the body and give examples of main food sources. Students will review sample diets and explain the results they could have on health and well-being. LO2 – Students will be able to apply dietary needs. They will collect a bank of recipes for –</p> <ul style="list-style-type: none"> • Toddlers • Pregnant women • Teenagers • Vegetarians • Coeliacs • Aging population • People recovering from illness or at risk of illness <p>Students will plan a minimum of two days meals to meet a range of dietary needs</p> <ul style="list-style-type: none"> • Low fat • Coeliac • Anaemic • Pregnant woman <p>Students will be able to use a range of practical skills to make healthy meals to meet a range of dietary needs. They will present their findings to each other. LO3 - Students will be able to use a range of practical skills to make healthy meals / food items.</p>		
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		<p>Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods.</p> <ul style="list-style-type: none"> • stir fry • baking • grilling • contact grill • slow cooker <p>Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.</p>	<p>Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods.</p> <ul style="list-style-type: none"> • stir fry • baking • grilling • contact grill • slow cooker <p>Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.</p>	<p>Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods.</p> <ul style="list-style-type: none"> • stir fry • baking • grilling • contact grill • slow cooker <p>Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.</p>	<p>Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods.</p> <ul style="list-style-type: none"> • stir fry • baking • grilling • contact grill • slow cooker <p>Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.</p>		
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