

Year	Intent/Rationale	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Group							
							
Year 7	Students within Year 7 will begin to develop safe working practices within	<u>Religious Festivals</u> Lessons	<u>Religious Festivals</u> Lessons	<u>Religious Festivals</u> Lessons	<u>Religious Festivals</u> Lessons	<u>Religious Festivals</u> Lessons	
	the cooking for life room.	Rosh Hashanah.	Diwali.	Valentines day.	Eid UI Fitr.	Wesak.	
			Christmas.	,	Easter.		
	Students will begin to identify risks within the environment and know how						
	to stay safe when preparing food.	Charity Event Lessons	Charity Event Lessons		Charity Event Lessons		
		MacMillan Coffee	Children in Need.		Comic Relief.		
	Students will begin to develop an awareness of food hygiene practices	Morning.					
	within a kitchen environment.						
			School Event Lessons		School Event Lessons		School Event Lessons
	Students in Year 7 will begin to develop a knowledge and		Winter Fayre		World book day Neuro-diverstiy		Great High Point Bake
	understanding of healthy eating and				celebration week		National Picnic Week
	the importance of this.						
	Students will understand and apply	Health and Safety	Health and Safety		Health and Safety		Health and Safety
	the principles of a healthy and varied	Students will learn how	Students will learn how	Health and Safety	Students will know how	Health and Safety	Students will know how
	diet.	to get ready to cook and	to get ready to cook and	Students will know how	to get ready to cook and	Students will know how	to get ready to cook and
	Students will prepare and cook a	become aware of how to keep themselves safe in	become aware of how to keep themselves safe in	to get ready to cook and become aware of how to	become aware of how to keep themselves safe in	to get ready to cook and become aware of how to	become aware of how to keep themselves safe in
	variety of dishes beginning to use a	the cooking for life room	the cooking for life room	keep themselves safe in	the cooking for life room	keep themselves safe in	the cooking for life room
	range of cooking techniques and	/ kitchen environment.	/ kitchen environment.	the cooking for life room	/ kitchen environment.	the cooking for life room	/ kitchen environment.
	incorporating a variety of skills.			/ kitchen environment.		/ kitchen environment.	
	Students will begin to know and	Food hygiene	Food hygiene		Food hygiene		Food hygiene
	understand and know where and how a variety of ingredients are grown,	Students will begin to gain a knowledge and	Students will begin to gain a knowledge and	Food hygiene Students will begin to	Students will begin to gain a knowledge and	Food hygiene Students will begin to	Students will begin to gain a knowledge and
	reared, caught and processed.	understanding of basic	understanding of basic	gain a knowledge and	understanding of basic	gain a knowledge and	understanding of basic
		food hygiene practices.	food hygiene practices.	understanding of basic	food hygiene practices.	understanding of basic	food hygiene practices.
	Students will begin to gain a knowledge and understanding of			food hygiene practices.		food hygiene practices.	
	where foods originate from.	Cooking for life skills –	Cooking for life skills –		Cooking for life skills –		Cooking for life skills –
	Chudente will be sig to point	Level 1	Level 1	Cooking for life skills – Level 1	Level 1	Cooking for life skills –	Level 1 / 2
	Students will begin to gain a knowledge and understanding of the	Students will develop a range of basic cooking	Students will develop a range of basic cooking	Students will develop a	Students will develop a range of basic cooking	Level 1 / 2 Students will develop a	Students will develop a range of basic cooking
	seasonality of foods.	skills during their	skills during their	range of basic cooking	skills during their	range of basic cooking	skills during their
		practical lessons.	practical lessons.	skills during their practical lessons.	practical lessons.	skills during their practical lessons.	practical lessons.
	Students will engage in a variety of			practical 10330113.		practical 10350115.	
	lesson making foods associated with		Heathy Eating:	Heathy Fating.	Heathy Eating:	Heathy Esting.	Heathy Eating:
	Religious festivals.		Students will begin to gain a knowledge of the	Heathy Eating: Students will begin to	Students will begin to gain a knowledge of the	Heathy Eating: Students will begin to	Students will begin to gain a knowledge of the
	Year 7 Students will participate in		overview of the Eatwell	gain a knowledge of the	overview of the Eatwell	gain a knowledge of the	overview of the Eatwell
	charity events, preparing and making food items to sell.		Guide, introducing the food group names.	overview of the Eatwell Guide, introducing the	Guide, introducing the food group names.	overview of the Eatwell Guide, introducing the	Guide, introducing the food group names.
			ioou yioup names.	food group names.	ioou yioup names.	food group names.	ioou gioup names.





		Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.	Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.	Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.	Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.	Recognising foods from the Eatwell guide and selecting healthy meal choices (Breakfast / Lunches / Dinner / Snacks). Gaining a knowledge and understanding of a balanced diet.
		Origins of Food: Students will gain a knowledge and understanding of where foods originate from.	Origins of Food: Students will gain a knowledge and understanding of where foods originate from.	Origins of Food: Students will gain a knowledge and understanding of where foods originate from.	Origins of Food: Students will gain a knowledge and understanding of where foods originate from.	Origins of Food: Students will gain a knowledge and understanding of where foods originate from.
			Plant or Animal: Students will gain a knowledge and understanding of food sources.	Plant or Animal: Students will gain a knowledge and understanding of food sources.	Plant or Animal: Students will gain a knowledge and understanding of food sources.	Plant or Animal: Students will gain a knowledge and understanding of food sources.
					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.	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.
	Free Cook Lesson	Free Cook Lesson	Free Cook Lesson		Free Cook Lesson x 2	Free Cook Lesson





Year 8 Students within Year 8 will use safe working practices within the cooking for life room. Religious Festivals Religious Festivals <th< th=""><th>vals</th></th<>	vals
tor life room. I Kosh Hashanah. I Diwali. I Valentines dav. I Eid UI Fitr. Wesak	
Christmas. Easter.	
Students will be able to identify risks	
within the environment and know how	
to stay safe when preparing food. Charity Event Lessons Charity Event Lessons Charity Event Lessons	
MacMillan Coffee Children in Need. Comic Relief.	
Students will further develop an Morning.	
awareness of food hygiene practices	
within a kitchen environment. School Event Lessons School Event Lessons	School Event Lessons
Winter Fayre World book day	Great High Point Bake
Students in Year 8 will continue to	off
develop a knowledge and	National Picnic Week
understanding of healthy eating and	
the importance of this.	
Students will understand and apply Health and Safety Health and Safety Health and Safety Health and Safety	
the principles of a healthy and varied Students will know how Students will know how Health and Safety Students will know how Health and Safety	
diet. Students will know how to get ready to cook and to get ready to cook and Students will know how to get ready to cook and	ow how Students will know how
Students will prepare and cook a lithemselves sale in the lithemselves sale in the lithemselves sale in the	in the themselves safe in the
valiety of dishes using a range of Cooking for the room /	
a variety of skills. They will build upon kitchen environment.	nont.
the skills used in the previous year	
and demonstrate progression. Food hygiene Food hygiene Food hygiene Food hygiene	
Students will develop Students will develop Food hygiene Students will develop	
Students will develop their knowledge their knowledge and their knowledge and understanding of basic understanding	Food hygiene
a valiety of ingredients are grown, food hygiene practices. Food hygiene practices. Funderstanding of basic Frood hygiene practices.	
reared, caught and processed.	
understanding of the second se	
Students will further develop their Cooking for life skills – Cooking for life skills – Cooking for life skills –	actices.
knowledge and understanding of Level 2 Level 2 Cooking for life skills – Level 2	
where foods originate from Students will develop a Students will develop a Level 2 Students will develop a	Cooking for life al.
range of cooking skills range of cooking skills Students will develop a range of cooking skills Cooking for life	e skills – Cooking for life skills –
Students will continue to develop their during their practical during their practical Level 2/3	Level 2/3
knowledge and understanding of the lessons lessons during their practical lessons Students Will de	
range of cookin	g skills range of cooking skills
during their practice and the practice and	during their practical
Students will engage in a variety of Heathy Eating: Heathy Eating: Heathy Eating: Heathy Eating: Heathy Eating:	lessons.
lesson making foods associated with Students will further Students will further Students will further Students will further	
Religious festivals. develop their knowledge develop their knowledge Students will further develop their knowledge	
	Heathy Eating:
Year 8 Students will participate in They will recognise They will recognise of the Eatwell Guide. They will recognise Students will full the different the d	
charity events, preparing and making foods from the different foods from the different foods from the different foods from the different develop their kr	
food groups. They will food groups. They will food groups. They will foods from the different food groups. They will of the Eatwell G	
refer to the Eatwell refer to the Eatwell food groups. They will refer to the Eatwell They will recogn	
guide when preparing guide when preparing refer to the Eatwell guide when preparing foods from the	
and making dishes as and making dishes as guide when preparing and making dishes as food groups. The	food groups. They will
part of a balanced diet. part of a balanced diet. and making dishes as part of a balanced diet. refer to the Eat	
part of a balanced diet. guide when pre	paring guide when preparing



High Point Academy Curriculum Overview – Cooking for Life



Origins of Food: Students will continue to demonstrate a knowledge and understanding of where foods originate from.	Origins of Food: Students will continue to demonstrate a knowledge and understanding of where foods originate from.	Origins of Food: Students will continue to demonstrate a knowledge and understanding of where foods originate from.	Origins of Food: Students will continue to demonstrate a knowledge and understanding of where foods originate from.	and making dishes as part of a balanced diet. Origins of Food: Students will continue to demonstrate a knowledge and understanding of where foods originate from.	and making dishes as part of a balanced diet. Origins of Food: Students will continue to demonstrate a knowledge and understanding of where foods originate from.
Plant or Animal: Students will demonstrate a knowledge and understanding of food sources. Foods in season Students will further 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.	Plant or Animal: Students will demonstrate a knowledge and understanding of food sources. Foods in season Students will further 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. Free Cook Lesson	 Plant or Animal: Students will demonstrate a knowledge and understanding of food sources. Foods in season Students will further 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. Free Cook Lesson 	Plant or Animal: Students will demonstrate a knowledge and understanding of food sources. Foods in season Students will further 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. Free Cook Lesson	 Plant or Animal: Students will demonstrate a knowledge and understanding of food sources. Foods in season Students will further 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. Free Cook Lesson x 2 	 Plant or Animal: Students will demonstrate a knowledge and understanding of food sources. Foods in season Students will further 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. Free Cook Lesson





Year 9	Students within Year 9 will use safe	Religious Festivals	Religious Festivals	Religious Festivals	Religious Festivals	Religious Festivals	
	working practices within the cooking	Lessons	Lessons	<u>Lessons</u>	Lessons	Lessons	
	for life room.	Rosh Hashanah.	Diwali.	Valentines day.	Eid UI Fitr.	Wesak.	
			Christmas.		Easter.		
	Students will manage risks within the						
	environment and know how to stay						
	safe when preparing food.	Charity Event Lessons	Charity Event Lessons		Charity Event Lessons		
		MacMillan Coffee	Children in Need.		Comic Relief.		
	Students will further develop an	Morning.					
	awareness of food hygiene practices						
	within a kitchen environment.						
			School Event Lessons		School Event Lessons		School Event Lessons
	Students in Year 9 will continue to		Winter Fayre		World book day		Great High Point Bake
	develop a knowledge and				Neuro-diverstiy		off
	understanding of healthy eating and				celebration week		National Picnic Week
	the importance of this.						
	Students will understand and apply	Health and Safety	Health and Safety		Health and Safety	Health and Safety	Health and Safety
	the principles of nutrition and health.	Students will	Students will	Health and Safety	Students will	Students will	Students will
		demonstrate a clear	demonstrate a clear	Students will	demonstrate a clear	demonstrate a clear	demonstrate a clear
	Students will continue to develop a	knowledge of how to get	knowledge of how to get	demonstrate a clear	knowledge of how to get	knowledge of how to get	knowledge of how to get
	repertoire of dishes they can make in	ready to cook and will be	ready to cook and will be	knowledge of how to get	ready to cook and will be	ready to cook and will be	ready to cook and will be
	order to feed themselves and others a	competent in their	competent in their	ready to cook and will be	competent in their	competent in their	competent in their
	healthy, varied diet. They will further	knowledge of how to	knowledge of how to	competent in their	knowledge of how to	knowledge of how to	
	develop a competence of using a	keep themselves safe in	keep themselves safe in	knowledge of how to	keep themselves safe in	keep themselves safe in	knowledge of how to
	range of cooking techniques and	the cooking for life room	the cooking for life room	keep themselves safe in	the cooking for life room		keep themselves safe in
	incorporating a variety of skills. They	/ kitchen environment.	/ kitchen environment.	the cooking for life room	/ kitchen environment.	the cooking for life room	the cooking for life room
	will build upon the skills used in the			/ kitchen environment.		/ kitchen environment.	/ kitchen environment.
	previous year and demonstrate further						
	progression.	Food hygiene	Food hygiene		Food hygiene	Food huming	
		Students will have a	Students will have a	Food hygiene	Students will have a	Food hygiene	Food hygiene
		good knowledge and	good knowledge and	Students will have a	good knowledge and	Students will have a	Students will have a
	Students will demonstrate their	understanding of food	understanding of food	good knowledge and	understanding of food	good knowledge and	good knowledge and
	knowledge and understanding of	hygiene practices.	hygiene practices.	understanding of food	hygiene practices.	understanding of food	understanding of food
	where and how a variety of			hygiene practices.		hygiene practices.	hygiene practices.
	ingredients are grown, reared, caught			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
	and processed.	Cooking for life skills –	Cooking for life skills –		Cooking for life skills –	.	
		Level 3	Level 3	Cooking for life skills –	Level 3	Cooking for life skills –	Cooking for life skills –
	Students will have a clear knowledge	Students will develop a	Students will develop a	Level 3	Students will develop a	Level 3 /4	Level 3/4
	and understanding of where foods	range of cooking skills	range of cooking skills	Students will develop a	range of cooking skills	Students will develop a	Students will develop a
	originate from.	during their practical	during their practical	range of cooking skills	during their practical	range of cooking skills	range of cooking skills
	Students will demonstrate their	lessons.	lessons.	during their practical	lessons.	during their practical	during their practical
	knowledge and understanding of the			lessons.		lessons.	lessons.
	seasonality of foods.						
	could have be bounded	Heathy Eating:	Heathy Eating:		Heathy Eating:		
	Students will engage in a variety of	Students will have a	Students will have a	Heathy Eating:	Students will have a	Heathy Eating:	Heathy Eating:
	lesson making foods associated with	competent knowledge of	competent knowledge of	Students will have a	competent knowledge of	Students will have a	Students will have a
	Religious festivals.	the Eatwell Guide. They	the Eatwell Guide. They	competent knowledge of	the Eatwell Guide. They	competent knowledge of	competent knowledge of
		will know foods from the	will know foods from the	the Eatwell Guide. They	will know foods from the	the Eatwell Guide. They	the Eatwell Guide. They
	Year 9 Students will participate in	different food groups.	different food groups.	will know foods from the	different food groups.	will know foods from the	will know foods from the
	charity events, preparing and making	They will refer to the	They will refer to the	different food groups.	They will refer to the	different food groups.	
	food items to sell.	Eatwell guide when	Eatwell guide when	They will refer to the	Eatwell guide when	They will refer to the	different food groups.





Year 10	Students will complete a WJEC pathways at entry	WJEC Entry Level Basic food preparation.					
Year Group	Intent/Rationale	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
		we	should consume to mai	intain a healthy balance	diet.		
Studente	s will have developed a secure un	derstanding of how to n		end of KS3 aring food, Students wil	have a secure unders	tanding of the different	
							Free Cook Lesson
		Free Cook Lesson	Free Cook Lesson	Free Cook Lesson	Free Cook Lesson	Free Cook Lesson x 2	
		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.	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.	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.	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.	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.	sources. Foods in season Students will know examples of seasonal food in the UK and the benefits of buying in season. References to foods ir season will be referred to where relevant throughout the years curriculum.
		Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.	Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.	Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.	Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.	Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food sources.	Plant or Animal: Students will demonstrate a confidence in their knowledge and understanding of food
		Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.	Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.	Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.	Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.	Origins of Food: Students will have a clear knowledge and understanding of where foods originate from.	Origins of Food: Students will have a clear knowledge and understanding of wher foods originate from.
		preparing and making dishes as part of a balanced diet.	preparing and making dishes as part of a balanced diet.	Eatwell guide when preparing and making dishes as part of a balanced diet.	preparing and making dishes as part of a balanced diet.	Eatwell guide when preparing and making dishes as part of a balanced diet.	They will refer to the Eatwell guide when preparing and making dishes as part of a balanced diet.



High Point Academy Curriculum Overview – Cooking for Life



Students will learn and	Credit value 2					
develop food technology	LO1 – Students will be					
skills which will help to	able to prepare food for					
prepare them for life	cold presentation or					
	cooking.	cooking.	cooking.	cooking.	cooking.	cooking.
beyond school.	Students will need to be					
Students will develop safe	able to select the correct					
working practices and	ingredients for basic dishes.					
confidence in the Food	Students will need to be					
Technology room.	able to use the correct					
Students will understand	equipment and handle					
	safely and hygienically.					
and apply the principles of	Students will need to prepare foods for cold	Students will need to	Students will need to prepare foods for cold	Students will need to prepare foods for cold	Students will need to	Students will need to prepare foods for cold
nutrition and health.	presentation safely and	prepare foods for cold presentation safely and	presentation safely and	presentation safely and	prepare foods for cold presentation safely and	presentation safely and
Students will cook a	hygienically.	hygienically.	hygienically.	hygienically.	hygienically.	hygienically.
repertoire of dishes so that	Students will need to be					
they are able to feed	able to set aside or store					
themselves and others a	prepare food items					
	ready for use according to instructions.					
healthy and varied diet.	Students will need to					
Students will be competent	keep work areas clean					
in a range of cooking	and use equipment					
techniques.	safely and hygienically					
Students will begin to	during and after					
understand the source,	preparing food.					
	WJEC Entry Level					
seasonality and	Basic Cooking.					
characteristics of a broad	6166 – Entry 1					
range of ingredients.	Credit value 2					
	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.	customers.	customers.	customers.	customers.	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.					





	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.	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.	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.	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.	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.	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.
	Serving food and drink. 6169 – Entry 3					
	Credit value 2					
	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	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	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	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	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	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.	drink service team. Students will need to be able to assist in the preparation / assembly of food and drink.	drink service team. Students will need to be able to assist in the preparation / assembly of food and drink	drink service team. Students will need to be able to assist in the preparation / assembly of food and drink.	drink service team. Students will need to be able to assist in the preparation / assembly of food and drink.	drink service team. Students will need to be able to assist in the preparation / assembly of food and drink.
	or roou and driftk.	or 1000 and 0111K.	of food and drink.	or roou and driftk.	or roou and driftk.	or roou and utilitk.





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Students will assist in	Students will assist in	Students will assist in	Students will assist in	Students will assist in	Students will assist in
the safe and hygienic	the safe and hygienic	the safe and hygienic	the safe and hygienic	the safe and hygienic	the safe and hygienic
preparation,	preparation,	preparation,	preparation,	preparation,	preparation,
maintenance and	maintenance and	maintenance and	maintenance and	maintenance and	maintenance and
cleaning of service	cleaning of service	cleaning of service	cleaning of service	cleaning of service	cleaning of service
areas.	areas.	areas.	areas.	areas.	areas.
WJEC Entry Level	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level
Using cooking skills in	Using cooking skills in	Using cooking skills in	Using cooking skills in	Using cooking skills in	Using cooking skills in
the domestic kitchen.	the domestic kitchen.	the domestic kitchen.	the domestic kitchen.	the domestic kitchen.	the domestic kitchen.
6131 – Entry 1	6131 – Entry 1	6131 – Entry 1	6131 – Entry 1	6131 – Entry 1	6131 – Entry 1
Credit value 3	Credit value 3	Credit value 3	Credit value 3	Credit value 3	Credit value 3
		LO1 – Students will			LO1 – Students will
LO1 – Students will	LO1 – Students will		LO1 – Students will	LO1 – Students will	
understand simple	understand simple	understand simple	understand simple	understand simple	understand simple
nutritional requirements	nutritional requirements	nutritional requirements	nutritional requirements	nutritional requirements	nutritional requirements
and plan and cost	and plan and cost	and plan and cost	and plan and cost	and plan and cost	and plan and cost
suitable meals.	suitable meals.	suitable meals.	suitable meals.	suitable meals.	suitable meals.
LO2 – Students will	LO2 – Students will	LO2 – Students will	LO2 – Students will	LO2 – Students will	LO2 – Students will
recognise and use a	recognise and use a	recognise and use a	recognise and use a	recognise and use a	recognise and use a
variety of fresh	variety of fresh	variety of fresh	variety of fresh	variety of fresh	variety of fresh
ingredients and	ingredients and	ingredients and	ingredients and	ingredients and	ingredients and
convenience foods.	convenience foods.	convenience foods.	convenience foods.	convenience foods.	convenience foods.
LO3 – Students will use	LO3 – Students will use	LO3 – Students will use	LO3 – Students will use	LO3 – Students will use	LO3 – Students will use
a range of simple	a range of simple	a range of simple	a range of simple	a range of simple	a range of simple
kitchen equipment and	kitchen equipment and	kitchen equipment and	kitchen equipment and	kitchen equipment and	kitchen equipment and
understand the care and	understand the care and	understand the care and	understand the care and	understand the care and	understand the care and
maintenance of	maintenance of	maintenance of	maintenance of	maintenance of	maintenance of
domestic kitchen	domestic kitchen	domestic kitchen	domestic kitchen	domestic kitchen	domestic kitchen
equipment.	equipment.	equipment.	equipment.	equipment.	equipment.
LO4 – Students will use	LO4 – Students will use	LO4 – Students will use	LO4 – Students will use	LO4 – Students will use	LO4 – Students will use
a variety of basic	a variety of basic	a variety of basic	a variety of basic	a variety of basic	a variety of basic
cookery methods.	cookery methods.	cookery methods.	cookery methods.	cookery methods.	cookery methods.
LO5 – Students will	LO5 – Students will	LO5 – Students will	LO5 – Students will	LO5 – Students will	LO5 – Students will
develop confidence to	develop confidence to	develop confidence to	develop confidence to	develop confidence to	develop confidence to
progress to more	progress to more	progress to more	progress to more	progress to more	progress to more
advanced dishes.	advanced dishes.	advanced dishes.	advanced dishes.	advanced dishes.	advanced dishes.
LO6 – Students will	LO6 – Students will	LO6 – Students will	LO6 – Students will	LO6 – Students will	LO6 – Students will
understand the	understand the	understand the	understand the	understand the	understand the
importance of basic	importance of basic	importance of basic	importance of basic	importance of basic	importance of basic
health and safety in a	health and safety in a	health and safety in a	health and safety in a	health and safety in a	health and safety in a
domestic kitchen.	domestic kitchen.	domestic kitchen.	domestic kitchen.	domestic kitchen.	domestic kitchen.
uomesiic kiichen.	uomestic kitchen.	domestic kitchen.	uomestic kitchen.	uomestic kitchen.	uomestic kitchen.
WJEC Entry Level	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level
Food and health.	Food and health.	Food and health.	Food and health.	Food and health.	Food and health.
6164 – Entry 3	6164 – Entry 3	6164 – Entry 3	6164 – Entry 3	6164 – Entry 3	6164 – Entry 3
Credit value 4	Credit value 4	Credit value 4	Credit value 4	Credit value 4	Credit value 4
LO1 – Students are to	LO1 – Students are to	LO1 – Students are to	LO1 – Students are to	LO1 – Students are to	LO1 – Students are to
understand the	understand the	understand the	understand the	understand the	understand the
principles of a healthy	principles of a healthy	principles of a healthy	principles of a healthy	principles of a healthy	principles of a healthy
diet. Students are to	diet. Students are to	diet. Students are to	diet. Students are to	diet. Students are to	diet. Students are to





explain the current	explain the current	explain the current	explain the current	explain the current	explain the current
nutritional guidelines	nutritional guidelines	nutritional guidelines	nutritional guidelines	nutritional guidelines	nutritional guidelines
and why they should be	and why they should be	and why they should be	and why they should be	and why they should be	and why they should be
followed.	followed.	followed.	followed.	followed.	followed.
Students are to identify	Students are to identify	Students are to identify	Students are to identify	Students are to identify	Students are to identify
the main nutrients	the main nutrients	the main nutrients	the main nutrients	the main nutrients	the main nutrients
needed by the body and	needed by the body and	needed by the body and	needed by the body and	needed by the body and	needed by the body and
give examples of main	give examples of main	give examples of main	give examples of main	give examples of main	give examples of main
food sources.	food sources.	food sources.	food sources.	food sources.	food sources.
Students will review	Students will review	Students will review	Students will review	Students will review	Students will review
sample diets and explain	sample diets and explain	sample diets and explain	sample diets and explain	sample diets and explain	sample diets and explain
the results they could have on health and well-	the results they could	the results they could	the results they could have on health and well-	the results they could	the results they could have on health and well-
	have on health and well- being.	have on health and well- being.	being.	have on health and well- being.	being.
being. LO2 – Students will be	LO2 – Students will be	LO2 – Students will be	LO2 – Students will be	LO2 – Students will be	LO2 – Students will be
able to apply dietary	able to apply dietary	able to apply dietary	able to apply dietary	able to apply dietary	able to apply dietary
needs. They will collect	needs. They will collect	needs. They will collect	needs. They will collect	needs. They will collect	needs. They will collect
a bank of recipes for –	a bank of recipes for –	a bank of recipes for –	a bank of recipes for –	a bank of recipes for -	a bank of recipes for -
Toddlers	Toddlers	Toddlers	Toddlers	Toddlers	Toddlers
Pregnant	 Pregnant 	 Pregnant 	 Pregnant 	 Pregnant 	 Pregnant
• Freghand women	• Freghant women	• Freghant women	• Pregnant women	• Pregnant women	• Pregnant women
Teenagers			 Teenagers 		 Teenagers
_		reenagere	0	reenagere	
Vegetarians	 Vegetarians 	 Vegetarians 	 Vegetarians 	 Vegetarians 	 Vegetarians
Coeliacs	 Coeliacs 	 Coeliacs 	 Coeliacs 	 Coeliacs 	 Coeliacs
Aging	 Aging 	 Aging 	 Aging 	 Aging 	 Aging
population	population	population	population	population	population
People	People	People	People	People	People
recovering	recovering	recovering	recovering	recovering	recovering
from illness or	from illness or	from illness or	from illness or	from illness or	from illness or
at risk of	at risk of	at risk of	at risk of	at risk of	at risk of
illness	illness	illness	illness	illness	illness
liness	liness	liness	limess	limess	limess
Students will plan a	Students will plan a	Students will plan a	Students will plan a	Students will plan a	Students will plan a
minimum of two days	minimum of two days	minimum of two days	minimum of two days	minimum of two days	minimum of two days
meals to meet a range	meals to meet a range	meals to meet a range	meals to meet a range	meals to meet a range	meals to meet a range
of dietary needs	of dietary needs	of dietary needs	of dietary needs	of dietary needs	of dietary needs
Low fat	Low fat	Low fat	Low fat	Low fat	Low fat
Coeliac	Coeliac	Coeliac	Coeliac	Coeliac	Coeliac
Anaemic	Anaemic	Anaemic	Anaemic	Anaemic	Anaemic
Pregnant	Pregnant	 Pregnant 	Pregnant	 Pregnant 	 Pregnant
woman	woman	woman	woman	woman	woman
Students will be able to	Students will be able to	Students will be able to	Students will be able to	Students will be able to	Students will be able to
use a range of practical	use a range of practical	use a range of practical	use a range of practical	use a range of practical	use a range of practical
skills to make healthy	skills to make healthy	skills to make healthy	skills to make healthy	skills to make healthy	skills to make healthy
	5	meals to meet a range	meals to meet a range	meals to meet a range	meals to meet a range
meals to meet a range	meals to meet a range	meals to meet a rande			





		 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. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier. 	 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. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier. 	 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. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier. 	 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. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier. 	 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. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier. 	 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. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes
Year	Intent/Rationale	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Group							
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.	WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2 LO1 – Students will be able to prepare food for cold presentation or cooking.	WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2 LO1 – Students will be able to prepare food for cold presentation or cooking.	WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2 LO1 – Students will be able to prepare food for cold presentation or cooking.	WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2 LO1 – Students will be able to prepare food for cold presentation or cooking.	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	Study Leave





Students will develop safe	Students will need to be	WJEC Entry Level				
working practices and	able to select the correct	Basic Cooking.				
	ingredients for basic	ingredients for basic	ingredients for basic	ingredients for basic	6166 – Entry 1	
confidence in the Food	dishes.	dishes.	dishes.	dishes.	Credit value 2	
Technology room.	Students will need to be	WJEC Entry Level				
Students will understand	able to use the correct equipment and handle	able to use the correct equipment and handle	able to use the correct equipment and handle	able to use the correct equipment and handle	Using cooking skills	
and apply the principles of	safely and hygienically.	safely and hygienically.	safely and hygienically.	safely and hygienically.	in the domestic	
	Students will need to	kitchen.				
nutrition and health.	prepare foods for cold	6131 – Entry 1				
Students will cook a	presentation safely and	presentation safely and	presentation safely and	presentation safely and	Credit value 3	
repertoire of dishes so that	hygienically.	hygienically.	hygienically.	hygienically.	WJEC Entry Level	
they are able to feed	Students will need to be	Food and health.				
	able to set aside or store	6164 – Entry 3				
themselves and others a	prepare food items	prepare food items	prepare food items	prepare food items	Credit value 4	
healthy and varied diet.	ready for use according to instructions.	ready for use according to instructions.	ready for use according to instructions.	ready for use according to instructions.	Consolidation and	
Students will be competent	Students will need to	review – preparation				
in a range of cooking	keep work areas clean	to submit entry level				
techniques.	and use equipment	and use equipment	and use equipment	and use equipment	certificate work for	
•	safely and hygienically	safely and hygienically	safely and hygienically	safely and hygienically	moderation / award.	
Students will begin to	during and after	during and after	during and after	during and after		
understand the source,	preparing food.	preparing food.	preparing food.	preparing food.		
seasonality and						
characteristics of a broad	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level	WJEC Entry Level		
	Basic Cooking.	Basic Cooking.	Basic Cooking.	Basic Cooking.		
range of ingredients.	6166 – Entry 1					
	6166 – Entry 1 Credit value 2					
	6166 – Entry 1 Credit value 2 LO1 - Students will be	6166 – Entry 1 Credit value 2 LO1 - Students will be	6166 – Entry 1 Credit value 2 LO1 - Students will be	6166 – Entry 1 Credit value 2 LO1 - Students will be		
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and use equipment and use equipment and use equipment and use equipment	
safely and hygienically safely and hygienically safely and hygienically safely and hygienically	
during and after cooking during and after cooking during and after cooking during and after cooking	
food. food. food. food.	
Students will need to be	
able to identify what able to identify what able to identify what able to identify what	
went well and suggest went well and suggest went well and suggest went well and suggest	
any improvements. any improvements. any improvements. any improvements.	
WJEC Entry Level WJEC Entry Level WJEC Entry Level WJEC Entry Level	
Serving food and Serving food and Serving food and Serving food and	
drink. drink. drink. drink.	
6169 – Entry 3 6169 – Entry 3 6169 – Entry 3 6169 – Entry 3	
Credit value 2 Credit value 2 Credit value 2 Credit value 2	
LO1 – Students will LO1 – Students will LO1 – Students will LO1 – Students will	
need to be able to serve	
food and drink to food and drink to food and drink to food and drink to	
customers within the customers within the customers within the	
school, school, school, school, school,	
Students will need to Students will need to Students will need to	
produce notes on the produce notes on the produce notes on the	
stages involved in stages involved in stages involved in stages involved in	
serving food and drink, serving food and drink, serving food and drink, serving food and drink,	
the importance of team the importance of team the importance of team the importance of team	
work within the work within the work within the	
hospitality industry and hospitality industry and hospitality industry and hospitality industry and	
how to maintain and how to maintain and how to maintain and how to maintain and	
prepare food and drink prepare food and drink prepare food and drink prepare food and drink	
service area. service area. service area.	
LO2 – Students will LO2 – Students will LO2 – Students will LO2 – Students will	
need to be able to work	
as part of a food and	
drink service team. drink service team. drink service team. drink service team.	
Students will need to be Students will need to be	
able to assist in the able to assist in the able to assist in the	
preparation / assembly preparation / assembly preparation / assembly preparation / assembly	
of food and drink.	
Students will assist in Students will assist in Students will assist in Students will assist in	
the safe and hygienic the safe and hygienic the safe and hygienic the safe and hygienic	
preparation, preparation, preparation, preparation,	
maintenance and maintenance and maintenance and maintenance and	
cleaning of service cleaning of service cleaning of service cleaning of service	
areas. areas. areas.	



High Point Academy Curriculum Overview – Cooking for Life



	WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3 LO1 – Students will understand simple nutritional requirements and plan and cost suitable meals. LO2 – Students will recognise and use a variety of fresh ingredients and convenience foods. LO3 – Students will use a range of simple kitchen equipment and understand the care and maintenance of domestic kitchen equipment. LO4 – Students will use a variety of basic cookery methods. LO5 – Students will develop confidence to progress to more advanced dishes. LO6 – Students will understand the importance of basic health and safety in a domestic kitchen. WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4 LO1 – Students are to understand the principles of a healthy diet. Students are to explain the current	WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3 LO1 – Students will understand simple nutritional requirements and plan and cost suitable meals. LO2 – Students will recognise and use a variety of fresh ingredients and convenience foods. LO3 – Students will use a range of simple kitchen equipment and understand the care and maintenance of domestic kitchen equipment. LO4 – Students will use a variety of basic cookery methods. LO5 – Students will develop confidence to progress to more advanced dishes. LO6 – Students will understand the importance of basic health and safety in a domestic kitchen. WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4	WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3 LO1 – Students will understand simple nutritional requirements and plan and cost suitable meals. LO2 – Students will recognise and use a variety of fresh ingredients and convenience foods. LO3 – Students will use a range of simple kitchen equipment and understand the care and maintenance of domestic kitchen equipment. LO4 – Students will use a variety of basic cookery methods. LO5 – Students will develop confidence to progress to more advanced dishes. LO6 – Students will understand the importance of basic health and safety in a domestic kitchen. WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4	WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3 LO1 – Students will understand simple nutritional requirements and plan and cost suitable meals. LO2 – Students will recognise and use a variety of fresh ingredients and convenience foods. LO3 – Students will use a range of simple kitchen equipment and understand the care and maintenance of domestic kitchen equipment. LO4 – Students will use a variety of basic cookery methods. LO5 – Students will develop confidence to progress to more advanced dishes. LO6 – Students will understand the importance of basic health and safety in a domestic kitchen. WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4 LO1 – Students are to understand the principles of a healthy diet. Students are to explain the current	
	diet. Students are to	diet. Students are to	diet. Students are to	diet. Students are to	





	needed by the body and	needed by the body and	needed by the body and	needed by the body and	
	give examples of main	give examples of main	give examples of main	give examples of main	
	food sources.	food sources.	food sources.	food sources.	
	Students will review	Students will review	Students will review	Students will review	
	sample diets and explain	sample diets and explain	sample diets and explain	sample diets and explain	
	the results they could	the results they could	the results they could	the results they could	
	have on health and well-	have on health and well-	have on health and well-	have on health and well-	
	being.	being.	being.	being.	
	LO2 – Students will be	LO2 – Students will be	LO2 – Students will be	LO2 – Students will be	
	able to apply dietary	able to apply dietary	able to apply dietary	able to apply dietary	
	needs. They will collect	needs. They will collect	needs. They will collect	needs. They will collect	
	a bank of recipes for -	a bank of recipes for -	a bank of recipes for -	a bank of recipes for -	
	Toddlers	Toddlers	Toddlers	Toddlers	
			Pregnant		
	. rognant		-		
	women	women	women	women	
	 Teenagers 	 Teenagers 	 Teenagers 	 Teenagers 	
	 Vegetarians 	Vegetarians	 Vegetarians 	 Vegetarians 	
	Coeliacs	Coeliacs	Coeliacs	Coeliacs	
	Aging	Aging	Aging	Aging	
	population	population	population	population	
	 People 	 People 	People	People	
	recovering	recovering	recovering	recovering	
	from illness or	from illness or	from illness or	from illness or	
	at risk of	at risk of	at risk of	at risk of	
	illness	illness	illness	illness	
	lilless	lilliess	lilless	lilliess	
	Otudente will alem e	Otividante will plan e	Otudanta will plan a	Otudanta will plan a	
	Students will plan a	Students will plan a	Students will plan a	Students will plan a	
	minimum of two days	minimum of two days	minimum of two days	minimum of two days	
	meals to meet a range	meals to meet a range	meals to meet a range	meals to meet a range	
	of dietary needs	of dietary needs	of dietary needs	of dietary needs	
	 Low fat 	 Low fat 	 Low fat 	 Low fat 	
	Coeliac	Coeliac	Coeliac	Coeliac	
	Anaemic	Anaemic	Anaemic	Anaemic	
	Pregnant	 Pregnant 	 Pregnant 	 Pregnant 	
	woman	woman	woman	woman	
	woman	woman	woman	woman	
	Studente will be oble to	Ctudente will be oble to	Ctudente will be oble to	Studente will be oble to	
	Students will be able to	Students will be able to	Students will be able to	Students will be able to	
	use a range of practical	use a range of practical	use a range of practical	use a range of practical	
	skills to make healthy	skills to make healthy	skills to make healthy	skills to make healthy	
	meals to meet a range	meals to meet a range	meals to meet a range	meals to meet a range	
	of dietary needs. They	of dietary needs. They	of dietary needs. They	of dietary needs. They	
	will present their findings	will present their findings	will present their findings	will present their findings	
	to each other.	to each other.	to each other.	to each other.	
	LO3 - Students will be	LO3 - Students will be	LO3 - Students will be	LO3 - Students will be	
	able to use a range of	able to use a range of	able to use a range of	able to use a range of	
	practical skills to make	practical skills to make	practical skills to make	practical skills to make	
	healthy meals / food	healthy meals / food	healthy meals / food	healthy meals / food	
	items.	items.	items.	items.	





	Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.	Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.	Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.	Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods. stir fry baking grilling contact grill slow cooker Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.		
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