

Cooking

2023-2024

	Key Stage	Class	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	KS2	Hummingbirds	Hygiene and Safety in the kitchen Taste –Education – using senses to explore foods	Knife Skills/Washing skills Seasonal celebration cooking Taste –Education – using senses to explore foods	Develop basic preparation skills i.e. grating, sieving, draining etc. Taste –Education – using senses to explore foods	Mixing ingredients, understanding difference between wet and dry ingredients-Easter food Taste –Education – using senses to explore foods	Handling eggs skills safely, cracking, beating etc. Taste –Education – using senses to explore foods	Review and revisit cooking skills Seasonal cooking Taste –Education – using senses to explore foods
		Robins						
		Penguins						
	KS2/3	Eagles	Introduce basic Hygiene and safety in the kitchen Taste - Ed Sandwiches	Fruit – introducing new tastes and uses in cooking Taste - Ed Seasonal cooking	Introducing basic knife and cooking skills, cooking terms, and equipment Taste-Ed	Introducing simple planting and growing veg Continue to develop basic cooking skills Taste-Ed Easter food	Further develop basic preparation skills i.e. grating, sieving, draining etc. gaining independence. Taste-Ed	Review and revisit cooking skills Taste-Ed Seasonal cooking
	KS3	Goldfinches						
Post 16	The Lodge	Revisit Food safety and Kitchen Hygiene Pasta making, tasting, comparing fresh and dried Practical and theory	Main Meals – key ingredients, vegetarian alternatives Food Groups How can different ingredients change basic flavours?	Economising –making meals out of simple key ingredients information nutritional value and practical uses in cooking Using developing food knowledge to adapt a recipe Discuss the importance of being able to cook.	Using developing food knowledge to adapt a recipe Discuss how to pass on cooking information for others Practice assessment cooking	Further develop basic preparation skills i.e. grating, sieving, draining etc. gaining independence. Taste-Ed	Review and revisit cooking skills Taste-Ed Seasonal cooking	
Birch Wood Vale	Transition	DH - Transition	Hygiene and Safety in the kitchen Taste –Education – using senses to explore foods	Knife Skills/Washing skills Seasonal celebration cooking Taste –Education – using senses to explore foods	Develop basic preparation skills i.e. grating, sieving, draining etc. Taste –Education – using senses to explore foods	Mixing ingredients, understanding difference between wet and dry ingredients-Easter food Taste –Education – using senses to explore foods	Handling eggs skills safely, cracking, beating etc. Taste –Education – using senses to explore foods	Review and revisit cooking skills Seasonal cooking Taste –Education – using senses to explore foods
	Nurture	JM - Nurture						
	KS3	Year 7	Basic Hygiene and safety in the kitchen Taste - Ed Sandwiches	Fruit – introducing new tastes and uses in cooking Taste - Ed Seasonal cooking	Basic knife and cooking skills, cooking terms, and equipment Taste-Ed	Continue to develop basic cooking skills Taste-Ed Easter food	Continue develop basic preparation skills i.e. grating, sieving, draining etc. gaining independence. Taste-Ed	Review and revisit cooking skills Taste-Ed Seasonal cooking
		Year 8	Develop knowledge of food safety and kitchen hygiene Eggs –uses in cooking Nutritional Value	Vegetable – introducing new tastes and uses in cooking Seasonal cooking	Introducing simple bread skills, tasting, cooking and looking at different types Planning and designing their own bread Practical and theory	Developing an understanding of how dough and bread can be used in recipes Easter cooking Further develop understanding of food groups and eat well guide Practical and theory	Eating a balanced diet Planning healthy meals Practical and theory	Review and revisit Health and safety, cooking skills and terms
		Year 9						
	KS4	Year 10	Introduction to hospitality and units involved	Discuss Unit 1 –Personal Progression Plan Researching next step opportunities towards a goal Identifying own skills and strengths Continue to develop independent cooking skills	Unit 1 – Identify and set short term and long-term goals to achieve. Review goals and progression towards achieving them. Continue to develop independent cooking skills	Unit HT5 – Preparing and Cooking Food Cook dishes direct from a recipe, developing cooking skills using at least 4 fresh ingredients Develop understanding of different dishes for starters, mains and desserts	Unit HT5 Demonstrate understanding of cooking terms and equipment Understand health and safety guidelines Practical cooking assessments direct from own choice of recipes	Seasonal Cooking
Year 11								
BW College	Post 16	BVC A	Introduction to hospitality and units involved	Discuss Unit 1 –Personal Progression Plan Researching next step opportunities towards a goal Identifying own skills and strengths	Unit 1 – Identify and set short term and long-term goals to achieve. Review goals and progression towards achieving them.	Unit HT5 – Preparing and Cooking Food Cook dishes direct from a recipe, developing cooking skills using at least 4 fresh ingredients	Unit HT5 Demonstrate understanding of cooking terms and equipment Understand health and safety guidelines	Seasonal cooking
		BVC N + R						



Long Term Curriculum Map

	Key Stage	Class	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
				Continue to develop independent cooking skills	Continue to develop independent cooking skills	Develop understanding of different dishes for starters, mains and desserts	Practical cooking assessments direct from own choice of recipes	
Autism Provision	KS2	The Treehouse	Introduce basic Hygiene and safety in the kitchen Taste - Ed Sandwiches	Fruit – introducing new tastes and uses in cooking Taste - Ed Seasonal cooking	Introducing basic knife and cooking skills, cooking terms, and equipment Taste-Ed	Introducing simple planting and growing veg Continue to develop basic cooking skills Taste-Ed Easter food	Further develop basic preparation skills i.e. grating, sieving, draining etc. gaining independence. Taste-Ed	Review and revisit cooking skills Taste-Ed Seasonal cooking
	KS3	The Yard						
	KS3	The Den	Develop knowledge of food safety and kitchen hygiene Eggs –uses in cooking Nutritional Value	Vegetable – introducing new tastes and uses in cooking Seasonal cooking	Introducing simple bread skills, tasting, cooking and looking at different types Planning and designing their own bread Practical and theory	Developing an understanding of how dough and bread can be used in recipes Easter cooking Further develop understanding of food groups and eat well guide Practical and theory	Eating a balanced diet Planning healthy meals Practical and theory	Review and revisit Health and safety, cooking skills and terms
	KS4	The Nook	Introduction to hospitality and units involved	Discuss Unit 1 –Personal Progression Plan Researching next step opportunities towards a goal Identifying own skills and strengths Continue to develop independent cooking skills	Unit 1 – Identify and set short term and long-term goals to achieve. Review goals and progression towards achieving them. Continue to develop independent cooking skills	Unit HT5 – Preparing and Cooking Food Cook dishes direct from a recipe, developing cooking skills using at least 4 fresh ingredients Develop understanding of different dishes for starters, mains and desserts	Unit HT5 Demonstrate understanding of cooking terms and equipment Understand health and safety guidelines Practical cooking assessments direct from own choice of recipes	Seasonal cooking

