



## Unit Provision 4A & 3A DT Food Curriculum Learning Journey 2021 – 2022

<b>Term 1</b>	Safety in the Kitchen	<ul style="list-style-type: none"> <li>- Establish and follow health and safety routines</li> <li>- Personal hygiene</li> <li>- Work hygienically in a kitchen environment</li> <li>- Safe use of utensils and equipment</li> </ul>
<b>Term 2</b>	Basic Cooking	<ul style="list-style-type: none"> <li>- Select the correct ingredients for basic dishes</li> <li>- Cook at least three food items</li> <li>- Follow recipes for simple dishes</li> <li>- Clean work areas and equipment after use</li> </ul>
<b>Term 3</b>	Cooking Simple Dishes	<ul style="list-style-type: none"> <li>- Identify how to cook three food items safely</li> <li>- Prepare and cook at least three simple dishes</li> <li>- Review dishes</li> </ul>
<b>Term 4</b>	Developing Independence in the Kitchen Environment	<ul style="list-style-type: none"> <li>- Practise skills for preparing ingredients e.g. Cutting, peeling and grater</li> <li>- Use correct equipment and handle safely and hygienically</li> <li>- Identify ingredients needed for a given recipe</li> </ul>
<b>Term 5</b>	Preparing and Storing Food Items	<ul style="list-style-type: none"> <li>- Prepare at least three food items for cold presentation</li> <li>- Follow instructions on packaging</li> <li>- Store food items safely and hygienically</li> </ul>
<b>Term 6</b>	Preparing Drinks	<ul style="list-style-type: none"> <li>- Identify different types of drinks</li> <li>- Prepare cold drinks</li> <li>- Prepare hot drinks</li> </ul>

### **Big Ideas:**

Basic Food Preparation  
Basic Cooking  
Using Kitchen Utensils and Equipment  
Working Hygienically and Safely in a Kitchen Environment

### **Individual Need:**

Students will access varying amounts of the big ideas content dependent on individual need