



## Unit Provision KS3 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>	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 and collect ingredients needed for a given recipe</li> </ul>
<b>Term 3</b>	Basic Cooking: Peeling and Chopping	<ul style="list-style-type: none"> <li>- Prepare foods for a given recipe using a peeler: soup, apple crumble, toffee apple cake</li> <li>- Prepare foods for a given recipe using knives for chopping: vegetable frittata, chocolate cookies, vegetable stir-fry</li> </ul>
<b>Term 4</b>	Basic Cooking: Baking	<ul style="list-style-type: none"> <li>- Prepare foods for a given recipe using baking method: victoria sponge, sausage rolls, cheese straws, tortilla chips and salsa, baked pancakes</li> </ul>
<b>Term 5</b>	Basic Cooking: Exploring Kitchen Equipment	<ul style="list-style-type: none"> <li>- Prepare foods for a given recipe using small and large kitchen equipment: flapjacks, microwave steam pudding, apple snow, banana pudding, potato croquettes</li> </ul>
<b>Term 6</b>	Basic Cooking: Cold Food	<ul style="list-style-type: none"> <li>- Prepare cold foods for a given recipe: jelly and ice-cream, fruit salad, rice salad, Greek salad, coleslaw, hummus</li> </ul>

### **Big Ideas:**

Basic Food Preparation  
 Basic Cooking  
 Preparing Drinks And Snacks  
 Basic Skills Used In Food Preparation

### **Individual Need:**

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