



## 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