Corby Business Academy

Quality of Education



Unit Provision 4C Vocational – Childcare Curriculum Learning Journey 2022 – 2023

Term 1, 2 & 3	Understand that some people cannot, or do not, eat certain foods.	 Identify two food allergies. Identify the effects of these food allergies. Identify two religious/cultural rules in relation to food
	Understand what constitutes a balanced diet for a child/young person	 Identify the main nutrients needed by a child/young person Identify, from a given range, examples of foods that contain these main nutrients Identify, from given sets, the main nutrients and their basic functions Design nutritious menus for children and/or young people of at least two different ages
	Be able to prepare nutritious food, safely and hygienically, taking account of Health and Safety regulation.	 Demonstrate how to prepare a nutritious meal for a child and/or young person safely and hygienically
	Be able to store food safely and hygienically.	 Demonstrate how one item of cooked food and one item of fresh food should be stored
	Know how to present food in a way that is attractive to children and young people	 State two ways to present food in a way that is attractive to children/young people (for example, use menus and illustrations to show how colour, texture, taste and smell can contribute to presenting attractive food)
Term 3, 4 & 5	Understand the uses of craft activities	 State some reasons for using craft activities with a child/young person Identify some of the factors to be considered when choosing activities
	Know about appropriate craft techniques for children/young people.	 Identify appropriate and inappropriate techniques for the child/young person
	Be aware of the safety factors necessary in craft activities	 Produce written evidence of investigation into safety aspects such as use of materials, design, material standards for toy safety
	Be able to plan and organise an appropriate craft activity for a	 Select a craft activity for the child/young person Produce a plan for carrying out the activity, identifying time needed, materials needed and the techniques which will be used

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child/young person.	 Identify appropriate safety aspects in relation to the planned craft activity Produce an item using the planned craft activity. Reflect on the appropriateness of the chosen activity for the child/young person
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Big Ideas:

Preparing Nutritious Food for Children and Young People Using Craft Activities with Children and Young People