

LONG TERM PLANNING 2019/20 COOKING AND NUTRITION

KEY STAGE 3	AUTUMN	SPRING	SUMMER	PFA
ALL CLASSES	<p>British Seasonal cookery – skills based using own home grown produce.</p> <p>Christmas cookery.</p>	SOW focus on NC Cooking and Nutrition skills based on healthy simple meals.	SOW focus on NC Cooking and Nutrition skills based on picnic recipes and outdoor eating.	<p>Safety: Personal Hygiene & Diet:: Emergencies & Situations: Resilience: Teamwork: Understanding & Managing Time: Travel & Navigation: IT Literacy: Leadership: Resolving Conflict: Self Awareness & Control: Understanding Others: Emotional Wellbeing: Verbal & Physical Communication: Skills around Home: Distance, Weight & Volume: Financial Capability: Numeracy: Creativity & Innovation: Social, Moral & Spiritual: Literacy: Thinking Skills</p>

All KS3 classes will be taught the NC for Cooking and Nutrition. There will be other elements of the D and T framework taught but the focus will be on Cooking and Nutrition. The elements of Preparation for adulthood that are covered within these lessons are highlighted.

KEY STAGE 4	AUTUMN	SPRING	SUMMER	PFA
NON OPTION GROUPS	<p>British seasonal cookery – skills based using own home grown produce. Christmas cookery competition.</p> <p>Occupational Studies - Food units accreditation Entry level/level 1</p>	<p>Practical based modules focussing on healthy savoury recipes.</p> <p>Occupational Studies- Food units accreditation Entry level/level1</p>	<p>Practical based modules focussing on summer outdoor eating and picnic foods.</p> <p>Occupational Studies - Food units accreditation Entry level/level1</p>	<p>Safety: Personal Hygiene & Diet:: Emergencies & Situations: Resilience: Teamwork: Understanding & Managing Time: Travel & Navigation: IT Literacy: Leadership: Resolving Conflict: Self Awareness & Control: Understanding Others: Emotional Wellbeing: Verbal & Physical Communication: Skills around Home: Distance, Weight & Volume: Financial Capability: Numeracy: Creativity & Innovation: Social, Moral & Spiritual: Literacy: Thinking Skills</p>

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				PFA
OPTION GROUP	<p>British seasonal cookery – skills based using home grown produce.</p> <p>Preparing meals for students/staff/parents</p> <p>Christmas cookery.</p> <p>AQA Unit Awards – pre-entry level. BTEC Level 1 Home Cooking accreditation.</p>	<p>Practical based modules focussing on the BTEC Home Cooking modules.</p> <p>AQA Unit Awards – pre-entry level. BTEC Level 1 Home Cooking accreditation.</p>	<p>Cooking residential.</p> <p>Preparing meals for students/staff/parents.</p> <p>Outdoor eating and picnic recipes.</p> <p>AQA Unit Awards – pre-entry level. BTEC Level 1 Home Cooking accreditation.</p>	<p>Safety: Personal Hygiene & Diet:: Emergencies & Situations: Resilience: Teamwork: Understanding & Managing Time: Travel & Navigation: IT Literacy: Leadership: Resolving Conflict: Self Awareness & Control: Understanding Others: Emotional Wellbeing: Verbal & Physical Communication: Skills around Home: Distance, Weight & Volume: Financial Capability: Numeracy: Creativity & Innovation: Social, Moral & Spiritual: Literacy: Thinking Skills</p>

Karen Cleary June 2019