****

**Long Term Mapping**

**Catering**

|  |  |
| --- | --- |
|  |  |
| **Years of Cycle** |
| **Autumn**  | **1** | Hygiene and Safety |
| **2** | Using Basic Tools |
| **Spring** | **1** | Skills |
| **2** | Balanced Diet |
| **Summer**  | **1** | Serving and Presenting Food |
| **2** | Food Choices and Cultures |

|  |
| --- |
| **Further Education Catering MEDIUM TERM PLAN** |
|  | **INTENT;** To develop understanding of hygiene and safety in the kitchen, basic skills and knowledge of food and cooking that can be applied to employability in the hospitality industry and independence as an adult.To develop research skills and experiences that will enrich their daily lives and promote independent thinking and allow learners to become well-rounded individuals. | Area as stated above in term. |  |  |  |  |  |
| **Autumn 1**  | **Autumn 2**  | **Spring 1**  | **Spring 2**  | **Summer 1**  | **Summer 2**  |
| To understand the importance of hygiene and safety in the kitchen and begin to follow some simple routines.  | To identify and use basic tools in the kitchen. To know what each tool can be used for. | To learn culinary skills and apply them in a variety of ways. | To understand the Eatwell Guide, nutrition and how to maintain a balanced diet. | To research and create dishes to be served appropriately and professionally. | To explore food from around the world and the culture surrounding food choices. |
| **SUGGESTED FUNCTIONAL ACTIVITIES** *(Choose from or use suitable alternative)* |
| HandwashingUsing the dishwasherWashing upPPECleaning surfacesCOSHHKitchen hazardsFood storage | Organising the kitchen to become familiar with toolsKnives – knife safetyScalesMeasuring jugsUtensilsElectronic equipmentFridges | PeelingGratingSlicing / Knife safetyMixing / CombiningWeighingMeasuring / CapacityUsing the oven, hob, microwaveSieving | Eatwell guideAllergensWhere food comes from | Research dishesLook at how to plate up a mealPresenting food professionallyGarnishingExperimenting with flavours | VeganismVegetarianismReligious practicesMeals from around the world |
| **CULTURAL CAPITAL** |
| Exploring a range of new and functional language linked to hygiene and safety. Developing skills and routines that will promote independence and employability.When applicable and appropriate, research and explore cultural events and celebrations and the food involved in them e.g. Halloween, Diwali | Exploring and utilising tools.Cross curricular opportunities e.g. maths/measuring.Health and Safety.Fine and gross motor.When applicable and appropriate, research and explore cultural events and celebrations and the food involved in them e.g. Christmas | Developing skills and independence with the tools they have been learning about. Health and Safety.Cross curricular.Fine and gross motor.When applicable and appropriate, research and explore cultural events and celebrations and the food involved in them e.g. Chinese New Year | Understanding and exploring the Eatwell Guide. Making balanced and varied meals.Understanding allergies and safety.Creating and evaluating.When applicable and appropriate, research and explore cultural events and celebrations and the food involved in them e.g. Holi, Pancake Day, Easter | Researching, cross curricular opportunities. Fine and gross motor. Experimenting and evaluating.When applicable and appropriate, research and explore cultural events and celebrations and the food involved in them e.g. Ramadan, Eid al Fitr | Exploring other choices and practices around food.Religious links with food.When applicable and appropriate, research and explore cultural events and celebrations and the food involved in them e.g. Eid, Festivals |
| **SKILLS**  |
| HandwashingCleaningHealth and safety knowledgeFood storageUnderstanding information | Knife safetyUnderstanding information | PeelingGratingChoppingMixingPouringWeighingMeasuringBlendingWhiskingSievingRolling | Understanding informationIdentifying foodFood groupsRecognitionListening | ResearchingFinding informationReadingServingProblem solvingPresenting foodProfessionalismEvaluating | Critical thinkingUsing prior knowledge |
| **PREPARATION FOR ADULTHOOD (PfA)**  |
| **Independent living****Employment****Education****Healthy Lifestyles** | **Independent living****Employment****Education****Healthy Lifestyles** | **Independent living****Employment****Education****Healthy Lifestyles** | **Independent living****Employment****Education****Healthy Lifestyles****Community Participation** | **Independent living****Employment****Education****Healthy Lifestyles** | **Independent living****Employment****Education****Healthy Lifestyles****Community Participation** |
| **VOCABULARY EXAMPLES**  |
| Health and safety, hygiene, clean, handwash, PPE, COSHH, hazard, storage, practice, guidelines. | Tool, knife, scales, measure, weigh, utensil, fridge, temperature, pour, grip, freezer | Peel, grate, slice, chop, mix, combine, weigh, measure, oven, hob, temperature, microwave, timer, sieve | Eatwell guide, balanced diet, nutrition, ingredients, allergens, allergies, fresh, preservatives, evaluate. | Research, plate up, serve, presentation, garnish, experiment, flavour, professional. | Choice, practice, vegan, vegetarian, moral, religion, ethical, fair trade, festival. |
| **IMPLEMENTATION** |
| **Week 1** Wed am – Theory Wed pm – Basic skills e.g handwashingThurs am – Health and Safety in the kitchenThurs pm - Theory**Week 2** Wed am – TheoryWed pm – Cakes for CaféThurs am – TemperaturesThurs pm – Food storage**Week 3**Wed am – TheoryWed pm – Basic mealThurs am – Prep a mealThurs pm – finish, taste, evaluate**Week 5**Wed am – TheoryWed pm – Cakes for caféThurs am – Prep Thurs pm – finish, taste, evaluate**Week 6 - ASSESSMENT** | **Week 1** Wed am – Theory Wed pm – Basic skills – identifying toolsThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 2** Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 3** Wed am – Theory Wed pm – Basic skills e.g. measuringThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 4**Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 5** Wed am – Theory Wed pm – Basic skills Thurs am – Prep foodThurs pm – finish, taste, evaluate**Week 6**Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate | **Week 1** Wed am – Theory Wed pm – Basic skills - peelingThurs am – Health and Safety in the kitchenThurs pm - Theory**Week 2** Wed am – TheoryWed pm – Cakes for CaféThurs am – TemperaturesThurs pm – Food storage**Week 3**Wed am – TheoryWed pm – Basic skills – chopping/cuttingThurs am – Prep a mealThurs pm – finish, taste, evaluate**Week 5**Wed am – TheoryWed pm – Cakes for caféThurs am – Prep Thurs pm – finish, taste, evaluate**Week 6 - ASSESSMENT** | **Week 1** Wed am – Theory Wed pm – Basic skills Thurs am – Prep foodThurs pm – finish, taste, evaluate**Week 2** Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 3** Wed am – Theory Wed pm – Basic skills Thurs am – Prep foodThurs pm – finish, taste, evaluate**Week 4**Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 5** Wed am – Theory Wed pm – Basic skills Thurs am – Prep foodThurs pm – finish, taste, evaluate**Week 6**Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate | **Week 1** Wed am – Theory Wed pm – Basic skills / Research Thurs am – Health and Safety in the kitchenThurs pm - Theory**Week 2** Wed am – TheoryWed pm – Cakes for CaféThurs am – TemperaturesThurs pm – Food storage**Week 3**Wed am – TheoryWed pm – Basic skills – Serving/Presenting foodThurs am – Prep a mealThurs pm – finish, taste, evaluate**Week 5**Wed am – TheoryWed pm – Cakes for caféThurs am – Prep Thurs pm – finish, taste, evaluate**Week 6 - ASSESSMENT** | **Week 1** Wed am – Theory Wed pm – Basic skills refresherThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 2** Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 3** Wed am – Theory Wed pm – Basic sThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 4**Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate**Week 5** Wed am – Theory Wed pm – Basic skills Thurs am – Prep foodThurs pm – finish, taste, evaluate**Week 6**Wed am – TheoryWed pm – Cakes for CaféThurs am – Prep foodThurs pm – finish, taste, evaluate |