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**Long Term Mapping**

**Catering**

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| **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 |

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| **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)* | | | | | | | | |
| Handwashing  Using the dishwasher  Washing up  PPE  Cleaning surfaces  COSHH  Kitchen hazards  Food storage | Organising the kitchen to become familiar with tools  Knives – knife safety  Scales  Measuring jugs  Utensils  Electronic equipment  Fridges | | | Peeling  Grating  Slicing / Knife safety  Mixing / Combining  Weighing  Measuring / Capacity  Using the oven, hob, microwave  Sieving | Eatwell guide  Allergens  Where food comes from | Research dishes  Look at how to plate up a meal  Presenting food professionally  Garnishing  Experimenting with flavours | | Veganism  Vegetarianism  Religious practices  Meals 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** | | | | | | | | |
| Handwashing  Cleaning  Health and safety knowledge  Food storage  Understanding information | | | Knife safety  Understanding information | Peeling  Grating  Chopping  Mixing  Pouring  Weighing  Measuring  Blending  Whisking  Sieving  Rolling | Understanding information  Identifying food  Food groups  Recognition  Listening | Researching  Finding information  Reading  Serving  Problem solving  Presenting food  Professionalism  Evaluating | | Critical thinking  Using 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 handwashing  Thurs am – Health and Safety in the kitchen  Thurs pm - Theory  **Week 2**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Temperatures  Thurs pm – Food storage  **Week 3**  Wed am – Theory  Wed pm – Basic meal  Thurs am – Prep a meal  Thurs pm – finish, taste, evaluate  **Week 5**  Wed am – Theory  Wed pm – Cakes for café  Thurs am – Prep  Thurs pm – finish, taste, evaluate  **Week 6 - ASSESSMENT** | | **Week 1**  Wed am – Theory  Wed pm – Basic skills – identifying tools  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 2**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 3**  Wed am – Theory  Wed pm – Basic skills e.g. measuring  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 4**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 5**  Wed am – Theory  Wed pm – Basic skills  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 6**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate | | **Week 1**  Wed am – Theory  Wed pm – Basic skills - peeling  Thurs am – Health and Safety in the kitchen  Thurs pm - Theory  **Week 2**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Temperatures  Thurs pm – Food storage  **Week 3**  Wed am – Theory  Wed pm – Basic skills – chopping/cutting  Thurs am – Prep a meal  Thurs pm – finish, taste, evaluate  **Week 5**  Wed am – Theory  Wed pm – Cakes for café  Thurs am – Prep  Thurs pm – finish, taste, evaluate  **Week 6 - ASSESSMENT** | **Week 1**  Wed am – Theory  Wed pm – Basic skills  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 2**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 3**  Wed am – Theory  Wed pm – Basic skills  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 4**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 5**  Wed am – Theory  Wed pm – Basic skills  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 6**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate | | **Week 1**  Wed am – Theory  Wed pm – Basic skills / Research  Thurs am – Health and Safety in the kitchen  Thurs pm - Theory  **Week 2**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Temperatures  Thurs pm – Food storage  **Week 3**  Wed am – Theory  Wed pm – Basic skills – Serving/Presenting food  Thurs am – Prep a meal  Thurs pm – finish, taste, evaluate  **Week 5**  Wed am – Theory  Wed pm – Cakes for café  Thurs am – Prep  Thurs pm – finish, taste, evaluate  **Week 6 - ASSESSMENT** | **Week 1**  Wed am – Theory  Wed pm – Basic skills refresher  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 2**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 3**  Wed am – Theory  Wed pm – Basic s  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 4**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 5**  Wed am – Theory  Wed pm – Basic skills  Thurs am – Prep food  Thurs pm – finish, taste, evaluate  **Week 6**  Wed am – Theory  Wed pm – Cakes for Café  Thurs am – Prep food  Thurs pm – finish, taste, evaluate |