

Curriculum Map 2022-2023



Key Stage	Year Group	Subject	Teacher	Programme of Study		
KS3	9	Cooking	Miss Campbell	Cooking Skills		
Autumn HT1		Autumn HT2	Spring HT3	Spring HT4	Summer HT4	Summer HT6
Topic(s)		Topic(s)	Topic(s)	Topic(s)	Topic(s)	Topic(s)
Nutrition and healthy eating		Food preparation and cooking techniques.	Food hygiene and Food poisoning.	Introduction to sourcing, cooking, and understanding ingredients	Food from around the world	Recipe costing and budgeting.
Assessment Tasks						
Recall and apply the principles of the Eatwell guide and the 8 tips for healthy eating.		Follow recipes using a variety of ingredients and equipment to prepare and cook a range of more complex dishes.	Explain, develop and demonstrate the principles of food hygiene and safety when preparing and cooking ingredients.	Investigate information and guidance available to the consumer regarding food labelling.	Learners will learn about how peoples' food choices can be impacted by many factors e.g. Religion, Age	Develop skills in costing a recipe by planning a meal and calculating the cost.
Plan and create a dish suitable for a specific need.		Develop and secure knife skills and cooking techniques.	Introduction to the 4 C's to prevent food poisoning: Cleaning, Cooking, Chilling and Cross-Contamination.	Understand the characteristics of ingredients and how they are used in cooking.	Learners will learn about a variety of different cultures before planning, preparing and making dishes.	How to economise and budget.
Personal Development / CEIAG						
Understand and apply the principles of Nutrition and Health.		Develop and demonstrate a wider range of food skills and techniques.	Have a basic understanding how pathogens cause food poisoning.	Extend knowledge of consumer information.	Identify how and why people make different food and drink choices.	Calculate the cost of a dish.
Knowledge of feeding people through different life stages.		Be able to cook and prepare a range of dishes increasing in complexity.	Understand and apply the 4 C's when preparing and cooking food.	Extend and apply their knowledge of consumer food and drink choice.	Create and make high quality dishes for a wide range of people.	Be able to produce a dish using a budget.
Transferable skills						
Reading & Writing						
Learning new vocabulary. Evaluation sheets.		Learning new vocabulary. Evaluation sheets	Learning new vocabulary. Evaluation sheets	Learning new vocabulary. Evaluation sheets	Learning new vocabulary. Evaluation sheets	Learning new vocabulary. Evaluation sheets
Speaking & Listening						
Class discussions. Questions and answers.		Class discussions. Questions and answers.	Class discussions. Questions and answers.	Class discussions. Questions and answers.	Class discussions. Questions and answers.	Class discussions. Questions and answers. Listening to verbal feedback.

Listening to verbal feedback.	Listening to verbal feedback.	Listening to verbal feedback.	Listening to verbal feedback.	Listening to verbal feedback.	
Numeracy & Mathematical Reasoning					
Weighing, measuring and time.	Weighing, measuring and time.	Weighing, measuring and time.	Weighing, measuring and time.	Weighing, measuring and time.	Weighing, measuring and time.
Creative Media					
Evaluate food by taste and texture. Research internet for recipes. How Do videos.	Evaluate food by taste and texture. Research internet for recipes. How Do videos.	Evaluate food by taste and texture. Research internet for recipes. How Do videos.	Evaluate food by taste and texture. Research internet for recipes. How Do videos.	Evaluate food by taste and texture. Research internet for recipes. How Do videos.	Evaluate food by taste and texture. Research internet for recipes. How Do videos.