

## Catering Curriculum

Labyrinth Education

Academic Year Overview

Term	Focus Area	Activities	Intent	Implementation	Impact	SMSC & FBV
Autumn 1	Hygiene & Food Safety	Handwashing, aprons, surface cleaning	Promote hygiene routines & kitchen safety	Sequence hygiene tasks, promote independence	Learners meet hygiene standards, ensure safety	SMSC: Health awareness; FBV: Rule of Law
Autumn 2	Using Equipment Safely	Knives, hobs, ovens, mixing tools	Develop safety skills in kitchen prep	Safe use demos, differentiated methods (bridge/claw)	Reduced risk, increased home safety skills	SMSC: Personal responsibility; FBV: Individual Liberty
Spring 1	Healthy Eating Choices	Food groups, portion control, hydration	Understand impact of nutrition on health	'Eat Well' guide, food tasting, nutrition lessons	Informed food choices, improved wellbeing	SMSC: Health education; FBV: Mutual Respect
Spring 2	Food Storage & Safety	Fridge temp checks, labeling, storing raw/cooked separately	Prevent foodborne illnesses	Practical storage routines, date labeling	Safe consumption, reduced contamination	SMSC: Respect for others' safety; FBV: Rule of Law
Summer 1	Meal Prep & Recipes	Cooking chosen dishes from scratch	Promote independence & cultural food awareness	Recipe planning, farm-to-table ingredient collection	Skill development, social sharing, pride in cooking	SMSC: Cultural celebration; FBV: Democracy (choice)

Summer 2	Budgeting & Sustainability	Price comparisons, food costs, portion control	Build budgeting skills & reduce waste	Meal cost planning, leftovers use, animal food reuse	Financial awareness, environmental care	SMSC: Environmental responsibility; FBV: Individual Liberty
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