

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. Focus on establishing rules and responsibilities for learners when working in the kitchen.	Promote hygiene routines & kitchen safety. Developing independence with routines in the kitchen.	Sequence hygiene tasks, promote independence. Develop learner understanding on what is expected before, during and after cooking to ensure good hygiene is maintained and why.	Learners meet hygiene standards, ensure safety, can use equipment safely and with greater independence. Learners have better understanding of why hygiene is important when cooking.	SMSC: Health awareness; FBV: Rule of Law
Autumn 2	Using Equipment Safely	Knives: cutting techniques, hobs: using safely for different food types, ovens: using safely for different food types, mixing tools: using for	Develop safety skills in kitchen. Improve skills when using different types of equipment.	Safe use demos, differentiated methods (EG: bridge/claw technique when cutting), "I do, We do, You do" approach.	Reduced risk, increased home safety skills. Learners become more confident when cooking at home	SMSC: Personal responsibility; FBV: Individual Liberty

		variety of foods				
Spring 1	Healthy Eating Choices	Food groups, portion control, hydration, learners try a variety of foods and through choice develop understanding of healthy eating	Understand impact of nutrition on health, providing learners with opportunity to try new foods that are healthier.	'Eat Well' guide, food tasting, nutrition lessons, exploration of foods and where they come from (visit shops).	Informed food choices, improved wellbeing, accessing a healthier diet	SMSC: Health education; FBV: Mutual Respect
Spring 2	Food Storage & Safety	Fridge temp checks, labeling, storing raw/cooked separately, use of different chopping boards.	Learners to develop an understanding of and prevent foodborne illnesses.	Practical storage routines, date labeling, understand what raw, ripe, rotten means with different types of food.	Safe consumption of food, reduced contamination and understand risk of cross contamination with food	SMSC: Respect for others' safety; FBV: Rule of Law
Summer 1	Meal Prep & Recipes	Cooking chosen dishes from scratch, including shopping for ingredients, prep and cooking of chosen meals.	Promote independence & cultural food awareness, challenge learners to cook variety of meals using	Recipe planning, farm-to-table ingredient collection, shopping trips	Skill development, social sharing, pride in cooking, creating personal cook book recipes.	SMSC: Cultural celebration; FBV: Democracy (choice)

			new skills and equipment.			
Summer 2	Budgeting & Sustainability	Price comparisons, food costs, portion control, develop understanding of budgets and what foods cost	Build budgeting skills & reduce waste, explore different food types and where to source from.	Meal cost planning, leftovers use, animal food reuse, recycling and not wasting food.	Financial awareness, environmental care, personal budgeting.	SMSC: Environmental responsibility; FBV: Individual Liberty

*Note: Throughout this SOW learners will cook a variety of different foods, using a variety of techniques, equipment and ingredients, with the main focus of lessons being the topic identified.