

COOKERY SKILLS KS3

LEARNING JOURNEY

CURRICULUM INTENT

Food is a vital part of our daily lives and is essential for life. Cooking is a life skill. As our students become adults and have busy lives, it is easy to choose food which has been readily prepared. We want to give our students the opportunity to develop their knowledge and understanding of healthy eating, applying sustainability in food preparation, food hygiene and safety and cooking techniques.

INTEGRITY

In food, we show integrity by working efficiently as part of a kitchen brigade to prepare and cook dishes successfully.

RESPECT

In food, we show respect by choosing to incorporate sustainable practices to respect our environment.

RESILIENCE

In food, we show resilience by being able to problem solve to overcome technical challenges during food preparation and cooking.

Preparing and cooking a savoury dish and a side dish for a celebration event. Assessment: AQA Unit Award

Preparing and cooking a savoury dish and a side dish to a group of people. Assessment: AQA Unit Award

Preparing and cooking a savoury dish and a side dish. Assessment: AQA Unit Award

Food safety, Food hygiene
Health and Safety
Assessment: AQA Unit Award

Using basic kitchen equipment confidently and safely
Assessment: AQA Unit Award

Preparing and cooking a range of savoury and dessert dishes.
Assessment: AQA Unit Award

TAKING RISKS

SUBJECT
SPECIFIC
LANGUAGE

BUILDING
ON
KNOWLEDGE

PERSONALISED
LEARNING

RETRIEVAL
AND
ASSESSMENT



NWSSSS
NORTH WEST SURREY
SHORT STAY SCHOOL