









Subject Knowledge Organiser: KS5 Life Skills



Topic title: Maroon Cafe

Key vocabulary/glossary		
Bacteria		Small microscopic organisms found all around us they prefer around room temperature to multiply
Cross contamination		Harmful transfer bacteria from 1 area to another
Anti-bacteria		Stopping growth of bacteria
Batch production		Producing a small quantity of identical products
Portion		The amount of food or drink that is served
Customer/ consumer		Person who buys and uses the product or services
Presentation (food)		Arranging or decorating food to make it look appealing (good)



Maroon Café



Involves making items decided by pupils based on savoury or sweet products e

Examples scones, pizza whirls, pasties, Biscuits, cakes

Tea, coffee

Menu- food or drink available to buy

Recipe- instructions telling what you need how to prepare and make a food item

Savoury food- food that does not taste sweet e.g. cheese

Maroon Cafe

Includes:

Research- recipes & costs
Menu development
Group discussions, promotion & fundraising (profits to charity)

Developing skills: communication, team, independence, organisation, safety, hygiene, maths skills (weight, measure, time & money)
Additional skills:
 Problem solving & creative thinking


The process involves:

Research & discussion
 Product Ideas
 Making products
 Tasting & evaluating
 Then finalising what will be made, working out costs, ingredients amount & making products to sell in café the café to raise money for charity


Team skills- working together
Profit= money different between money spent (buying) taken from sold price

Subject links
English-reading communication
ICT- research, menu, posters
Maths- Money, budget & practical tasks
Careers- chef, waiter, cashier & KP


Practical skills




Money value
collect/change
budget/profits




using scales
electronic/manual



working out time
setting oven



cooking skill
following recipe



work safe & hygienic