LTP: Life Skills KS4 British Values links: Encourages respect towards one another through team work and appreciation of their own and other cultures

Every child matters- stay safe, be healthy, enjoy & achieve, make a positive contribution

Key Stage 4		Autumn	Spring	Summer
Unit Title		Celebration Foods	Eating on a Budget	Home Management & Summer Foods
Key areas Accreditation	2022-23	Developing upon existing practical skills & knowledge. Topic: Rules & expectations, safety & hygiene. Pupils make/taste food products and ingredients associated to some of the celebrations and festivals (multi-cultural, religious /non- religious events) that may occur during the autumn term. Practical: hygiene and safety, food tasting, research, cooking with basic recipes. Life Skills accreditation topic link: AQA Unit Awards (choice includes) Food Hygiene Celebration Foods	Developing upon existing practical skills & knowledge (practical, safety, nutrition, maths skills). Topic: Pupils recap/develop understanding upon on KS3 topics (Healthy Living) and learn how to make basic food products on a budget. This topic involves using food cupboard essentials, recipe research and food costs. Practical: hygiene and safety (continues to be embedded), organisational skills (knowledge & development), research, food labels, storage following instructions and making budget products. Life Skills accreditation topic link: AQA Unit Awards (choice includes) Food Storage/Food Labels/Making Basic Snacks	Developing upon existing practical skills and knowledge. Topic: Home Management- Cleaning tasks-floor care, fridge, dishwasher, bed making and laundry. May include: money skills (money recognition, paying bills, budgeting). Summer Foods-Learning about seasonal foods, making salads, picnic and snack foods. Practical: Product and equipment usage for cleaning, washing, ironing, sewing (repair), money tasks and making foods related to season/summer. AQA accreditation completion
Skills Focus		Practical Skills: basic health and safety understanding, equipment usage basic and practical skills	Practical Skills: developing/demonstrating health & safety and practical skills development (equipment usage, food preparation).	Practical Skills: demonstrating practical hygiene, (knowledge/understanding) safety, money and cookery skills
Key Vocabulary Links to other subjects		Hygiene, safety celebrations, festivals, recipe, ingredients, instructions, weigh/measure, time, cooking terminology English, Maths, Geography, RE, Citizenship	Healthy living, storage, essentials, method, portion, research, money, budget, prepare/organise, team work English, Maths, Science, PSHE	Home management, household, clean, safety, seasonal ingredients, produce, money skills (budget, bills) English, Maths, Science, Horticulture

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Key Stage 4		Autumn	Spring	Summer	
Unit Title		British & European Foods	Healthy Lifestyles	Maroon Café	
		Developing upon existing practical skills. Topic: Re-cap rules & expectations, health &	Developing upon prior knowledge and understanding of a healthy lifestyle.	Developing upon existing practical skills & knowledge.	
Key areas Accreditation	2023-24	safety awareness. Pupils to make a range of traditional British & European snack/bakery food products. Practical: hygiene and safety (knowledge & development), research, voting, practical basic baking skills /terminology Life Skills accreditation topic link: AQA Unit Awards (choice includes) Pastry/Introduction to Baking Introduction to Baking Terminology Preparing and Baking Scones	Topic: Importance of diet (recap/develop understanding of basic nutrition), keeping clean and exercise. Pupils to make a range of healthy food and adapt recipes (ingredients /methods to make them healthier). Practical: hygiene, safety, organisation skills (knowledge & development), food labels, research, practical skills development. Topic may include different cleaning tasks kitchen and household. Life Skills accreditation topic link: AQA Unit Awards (choice linked to) Healthy Living Healthy Living: Food Groups Basic Nutrition: Healthy Living	Topic: Pupils to make a range of snack/ food products made previously that they can sell to pupils and staff at school. Maths and communication skills link to this topic with job roles (Cashier, Chef/Baker). Profits to charity. Practical: hygiene safety, organisation, team work & independence skills, research, posters, bake & make (recipe development) AQA accreditation completion	
		Life Skills develops: independence, team work, organisational, confidence, self-reliance, communication (speaking, listening, writing) and maths skills (weigh, measure & time)			
Skills Focus		Practical Skills: developing practical skills, baking techniques/terminology understanding, equipment usage (includes mixers), ICT & individual creativity	Practical Skills: developing/demonstrating nutritional understanding, healthy choices, equipment usage (includes blenders) and cookery skills	Practical Skills: demonstrating greater independence & team skills, making & selling products (sales & maths skills)	
Key Vocabulary Links to other subjects		Hygiene/safety, prepare, traditional, British, European, voting, measure/equipment/methods (various) English, Maths, Geography, Citizenship	Nutrition/nutrients, vitamins/minerals, lifestyle, seasonal, recipe adaption, independence, team work English, Science, PSHE	Skills, organisation, survey, safety, price/sale/cost/profit /bills, portion, advertise/promote, presentation, charity Careers, Maths, English, Citizenship	