

The Hive: Food and Cooking: Learning Map

Term 1	Term 2	Term 3
Seasonal Cooking: Autumn We will be working on cosy Autumn cooking and making a range of makes and bakes. Using apples picked on a Forest School visit students will plan, prepare and cook different recipes showing how we can use one recipe in a range of different ways. We will be getting in the Halloween mood and getting creative with Pumpkins. Students will plan their designs, carve their pumpkins and use the pumpkin flesh as the base for a range of dishes. Supper Club Students will plan, prepare and host their own pudding/supper club. They will plan and make a range of dishes working to a theme and to a budget. Christmas come dine with me Students will go head to head planning and preparing dishes with a festive theme. They will bring these dishes together to a special dinner party style event where staff and peers will be invited to experience their hard work. UAS units 100011 Preparing and cooking Apple crumble 81088 Making an apple pie 118208 Designing and carving a pumpkin 81140 Seasonal cookery (unit 1): Christmas 108917 Preparing a simple seasonal celebration lunch for a large group	Afternoon tea This unit will link with the students visit to order and experience an afternoon tea. Students will explore what afternoon tea looks like at a range of places, like Claridges in London, the Royal Shakespeare theatre in Stratford and other famous places. We will then use this research to create our own afternoon tea experience for an audience, where adults and peers could be invited. Easter bakes We will be getting creative with some Egg-celent Easter makes and bakes. Students will research traditional easter recipes and use this to adapt their own easter bakes. They will make stained glass easter egg biscuits and other easter treats. UAS units 106981 Planning, preparing and making an afternoon tea 79104 Traditional celebrations: easter biscuits 120360 Food preparation: making “stained glass” biscuits (unit 24) 78100 Cooking: Easter treats	Seasonal cooking: Summer fete We will research what types of food are found at a summer fete. Students will then use this research to plan and make their own summer fete foods. College Competition: Bake off Students will have the opportunity to plan and practice a range of bakes in preparation for the college bake off competition. Through this unit they will experience cooking a range of foods and which will allow them to experience cooking for an event with confidence. Host an event: World Culture Day We will investigate traditional world foods and use this to plan our own international menus. The food we make will be served to our school community, allowing the students an opportunity to celebrate diversity whilst also serving the community. Host an event: Picnics and buffets We will research and trial picnic foods to bring together for a community event hosted on the school field as part of our summer leavers celebrations. UAS units 108206 Picnics and buffets 118954 Traditional food from around the world Good food show summer: 13 - 16 June 2024
Picture: orchard with apple tree	Picture: afternoon tea layered stand/ teapot	Picture: summer bunting/ Bake Off Tent
Links to prior learning: Seasonality of food Farm to fork Food skills Food Hygiene and Safety Food, Diet and Health	Links to prior learning: Food Hygiene and Safety Event planning Hospitality and Catering Industry Food for living	Links to prior learning: Event planning Commodities Food Hygiene and Safety Food, Diet and Health