

# CURRICULUM ROAD MAP – Jade Pathway

YEAR 10

TERM 1

Topic: Healthy Snacks and Light Meals  
Skills: Independent preparation, weighing and measuring, selecting healthy ingredients, food hygiene

Key Vocabulary:  
Healthy  
Breakfast  
Snack  
Balanced  
Weigh



TERM 2

Topic: Using Kitchen Appliances Safely  
Skills: Safe use of air fryer, microwave, blender and slow cooker, following instructions, time management

Key Vocabulary:  
Safe  
Manage  
Turn on/off  
Blade  
Time



TERM 3

Topic: Ready Meals and Convenience Foods  
Skills: Reading packaging, following cooking instructions, understanding nutritional information, comparing products

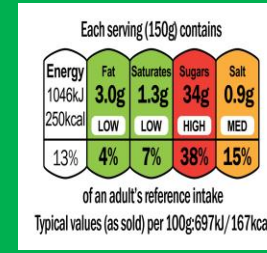
Key Vocabulary:  
Package  
Compare  
Read  
Nutrition  
Expiry date



TERM 4

Topic: Shopping and Food Choices  
Skills: Food labels, budgeting, making healthy choices, planning purchases, reducing food waste

Key Vocabulary:  
Label  
Budget  
Choice  
Plant  
Food waste



TERM 5

Topic: Preparing Simple Hot Meals  
Skills: Hob and oven skills, preparing soup, pasta dishes, jacket potatoes and simple one-pot meals

Key Vocabulary:  
Hob  
Oven  
Boil  
Simmer  
Prepare



TERM 6

Topic: Preparing Food for Others  
Skills: Planning a meal, preparing and serving food, presentation skills, working independently

Key Vocabulary:  
Starter  
Main  
Dessert  
Present  
Evaluate



# CURRICULUM ROAD MAP – Jade Pathway

YEAR 11

TERM 1

Topic: Kitchen Equipment (Aims Qualification)  
Skills: To be able to give examples and use small and large kitchen equipment.

Key Vocabulary:  
Cooker  
Fridge  
Oven  
Knife  
Freezer



TERM 2

Topic: Preparing Hot and Cold sandwiches( Aims Qualification)  
Skills: To be able to prepare and store hot and cold sandwiches.

Key Vocabulary:  
Hot  
Cold  
Safe  
Expiry  
Store



TERM 3

Topic: Prepare and Cook food by baking, roasting and grilling (Aims Qualification)  
Skills: To be able to prepare food by baking.

Key Vocabulary:  
Oven  
Bake  
Cake  
Degrees  
Preheat



TERM 4

Topic: Prepare and Cook food by baking, roasting and grilling (Aims Qualification)  
Skills: . To be able to prepare food through grilling.

Key Vocabulary:  
Preheat  
Grill  
Skewers  
Marinate  
Rest



TERM 5

Topic :Topic: Prepare and Cook food by baking, roasting and grilling (Aims Qualification)  
Skills: To be able to prepare food through roasting.

Key Vocabulary:  
Roast  
Oven  
Preheat  
Chunks  
Season



TERM 6

Review and submit Portfolio and Evidence.

Ensure understanding of all key vocabulary across the year

