

LESSON 1: Job skills (Head Chef)

Adaptation guide for Year 3 and 4

This guide is aimed to support the adaptation of the Year 5-6 lesson about job skills for a Year 3 or 4 class. Guidance on creating a climate for learning such as establishing ground rules, communication and handling questions effectively for all year groups can be found in the 'Climate for learning' section in the main lesson plan. Resources for these adaptations can also be found in this pack.

Baseline assessment activity: Ideas pool

10 min

Using up to four examples from **Year 3-4 Resource 1: Different jobs**, pupils move around the room and add any words associated with that particular job. Prompt questions could support thinking:

- What tasks would someone do in this job?
- What skills would someone need to do this job? (If necessary explain *skill*: being able to do something well)

Worksheet: Job skills

15-20 min

Pupils watch the video and focus on how the chef applies three skills using **Year 3-4 Resource 2: Job skills worksheet**.

For example:

Leadership: managing the whole kitchen, ordering the produce, taking care of the team, making sure customers are happy

Teamwork: working together, understanding others, building friendships

Decision-making: about where ingredients come from, buying sustainable products, how much to charge for food, making sure different diets are catered for (vegetarian/vegan)

Decision-making: Chef for a day

20 min

Pupils imagine they are the Head Chef of a restaurant for the day. Using **Year 3-4 Resource 3: Chef for a day**, pupils write a task list and design a healthy menu for the restaurant. Prompt questions could include:

- What tasks does a chef need to carry out each day? *E.g. Managing the team, ordering food, cooking*
- What decisions need to be made so that the menu is healthy and suits everyone who comes to the restaurant? *E.g. fresh ingredients/a vegetarian or vegan option*

End point assessment

5 min

Pupils revisit their **Different jobs** baseline assessment completed at the beginning of the lesson and, using a different colour pen/pencil, change or add to their ideas as a result of their learning in this lesson.

Extension activity: Job description

Explain to pupils that a job description is a summary of all the tasks and responsibilities of a job and the skills needed. Pupils could use **Year 3-4 Resource 4: Job description** template to create one for a Head Chef.

Head Chef



Doctor



Professional Sportsperson



Business Owner



Mechanic



Website Designer



Farmer





Leadership

Teamwork

Decision-making

Chef for a day



Job list:

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-
-
-
-
-
-

Today's Menu

Starters:

Mains:

Desserts:



Head Chef

Main tasks:

Skills needed: