

Curriculum Offer

Food Technology	
Intent	<p>The key focus at KS3 (year 7 & 8) is to introduce the principles of nutrition and healthy eating as well as an introduction to food safety and hygiene. Students will be taught how to cook and apply the principles of nutrition and healthy eating and by the end of it have a better understanding of how a healthy diet is essential in working towards a healthy lifestyle and for students to be able to create this at home. Each term follows a different theme; breakfast, snack attack, healthy lunch and dinners; seasonal food and food from around the world.</p> <p>The key focus for KS3 (year 9) is to develop upon what they have learnt in year 7 and 8 and move towards working towards a GCSE or equivalent (level ½ award). Focusing in depth on nutrients, nutritional needs through life, factors affecting food choices and food provenance.</p> <p>At KS4 the focus is to gain a level ½ award in hospitality and catering applying what they have learnt in KS3. This course enables students to work on 'live' projects. Making links with retailers are recommended to enhance their learning experience. Learning involving different types of organisations within the hospitality and catering sector will support the learners' knowledge of the wider sector. This course is designed to make learning more enjoyable and purposeful, improved aspirations, ability to apply skills, knowledge and understanding in future contexts and situations, prepared for future research and develops employability skills.</p> <p>All ingredients are supplied by the school, enabling all pupils to engage in food technology.</p>
Implementation	<p>At key stage three and key stage 4 students have 2 x 50 minute lessons, which are in line with British Values and global learning, completing practicals such as stir fry for Chinese New Year, curry for National curry week and pancakes for Shrove Tuesday.</p> <p>Students in years 7 and 8 learn basic skills and concentrate on where food comes from, cooking and healthy eating, following the British Nutrition Foundation approved guidelines. Dishes cooked include homemade pasta and tomato sauce, healthy banana muffins, healthy chicken goujons with coleslaw. Theory work is completed in a work booklet which supports students learning in their practical. Worksheets are engaging, with short tasks to make learning fun. Students aim to attend visits to local farms which will work towards British Values and global learning.</p> <p>At KS4 students complete two units. Unit one focuses on all aspects of the hospitality and catering industry; knowing how food can cause ill health, understanding the environment in which hospitality and catering providers operate, understanding how hospitality and catering provision meets health and safety requirements. Students</p>

	<p>will complete booklets alongside practicals to develop their knowledge in this. Unit 2 focuses on understanding the importance of nutrition when planning meals and students are given a 'live' task which they have 9 hours to work through. Students complete a portfolio on this and produce 2 dishes which are suitable to the brief. This gives students a sense of ownership by developing their own dishes.</p> <p>Google classroom will be used for online learning, which will enable their work to be marked efficiently and effectively.</p>
Impact	<p>Students are taught life and social skills along with SMSC to help them become well rounded individuals.</p> <p>Students are able to prepare and cook food outside of school and make informed choices about leading a healthy lifestyle.</p> <p>Students gain cross curricular awareness including cultural, mathematical, literacy, history and geography as well as the science behind food. Google classroom will be used for online learning, which will enable their work to be marked efficiently and effectively. This will allow students to edit and improve work through the use of ICT.</p>
Accreditations	<p>Students gain a level 1 or 2 qualification in WJEC hospitality and catering which can enable them to work towards college placements, apprenticeships or work.</p>
Enrichment Opportunities	
Safeguarding	