

Curriculum intent statement – Food Technology

Intention

- Food Technology contains elements of a wide range of subjects. It focuses on English for writing evaluations, discussion and reasoning. Maths is used to weigh, measure and estimate timings, all of which are crucial in deciding the final outcome of a product. Design and Technology is used for developing the student's creative flair and design. PSHE is taught within the lesson when learning about the health benefits of eating certain foods.
- The school garden provides some of the produce to be cooked in the working kitchen, and teaches pupils about the planting, sowing and harvesting of some products.
- The curriculum is designed to create an understanding of portion sizes and costings of food and develop lifelong skills for the future of all pupils in how to feed themselves and understand where their food comes from.

Impact

- Pupils are taught the safety and hygiene rules of the working kitchen. There are steps to gain confidence and be more competent in the kitchen environment. The range of skills used within the working kitchen help pupils to create food for themselves and others to a high standard of hygiene and presentation. The skills taught use a different range of equipment such as blenders, steamers, mixers and food processors.
- All pupils are encouraged to partake in the activities within the kitchen; pupils are also encouraged to discuss and evaluate their work with peers and staff alike. The documentation is important as this encourages changes to their product next time they choose to make it again.
- All pupils, when entering the working kitchen for the first time, are obliged to follow an Introduction to Cook program to assess baseline knowledge.
- KS3 pupils are then offered a License to Cook program that is designed to build more confidence in basic skills. This aspect of the curriculum is topic based.
- KS3 pupils are subsequently offered the Food Wise ASDAN program to follow and gain certificates throughout the year. Trips will be offered within the school year to enhance understanding of the topic the pupils are following
- In KS4 pupils are offered BTEC Home cooking skills Level One and Two qualifications. This is a rewarding program built on work pupils have previously completed throughout their time at school. There is an element of theory-based study when working towards this qualification.

- **The qualifications are recognised throughout the world of work and go towards the building of a CV. Careers available to pupils upon completion of their study include but are not restricted to: kitchen porter, chef, waiting staff, restaurant work, baker, farming, food scientist, nutritionist, teaching and travel and tourism.**
- **Throughout KS3 and 4 pupils will be learning how to cook from scratch and understand the importance of a balanced diet. Some of the foods that the pupils will be making are dressings, sauces, pasta, potatoes (using different methods and equipment), bread and international cuisine. Pupils will also learn about different dietary needs and cook some gluten free, vegetarian and vegan recipes.**