



Curriculum Intent: Food Preparation & Nutrition

Subject vision

To develop and foster an interest in and love of food that equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. We aim to encourage learners to cook, make informed decisions about food and nutrition, and provide learning opportunities that enable them to acquire knowledge to be able to feed themselves and others affordably and nutritiously, now and later in life.

We deliver our curriculum intent on a subject level by:

At KS3 we deliver a curriculum that encompasses both practical and theoretical work which together enables students to acquire sound subject knowledge and develop practical skills. The KS3 curriculum is designed so that in each year they learn about: the food commodities; food provenance; principles of nutrition; diet and good health; the science of food, as well as cooking and food preparation. As they progress through KS3 food these principle areas are progressively built upon and applied to enable students to make wise food choices and safely prepare and cook a range of predominantly savoury products, whilst starting to explore topical issues surrounding food.

At KS4 our students follow the Eduqas GCSE course in Food Preparation and Nutrition which further develops and challenges students' practical skills whilst deepening their knowledge of: the food commodities; food provenance; principles of nutrition; diet and good health; the science of food, as well as cooking and food preparation. Through these six areas of content they learn about the principles of Food Preparation and Nutrition as well engaging in practical opportunities to explore Food Preparation and Nutrition in action.

Enrichment

Students have the opportunity to be Food Ambassadors and monitors whereby they help with a variety of tasks and roles within the specialist facilities to support work of students, teacher and support staff. This develops their leadership and organisation skills.

In Food Preparation and Nutrition, students '**Achieve success**' by:

<p>Encouraging high aspiration and a love of learning</p>	<ul style="list-style-type: none"> • Students in all key stages are challenged to exceed their own targets and to reflect on how to improve their work. • Practical work fosters a love of the subject and provide opportunity for students to apply their subject knowledge. • Students are encouraged to apply knowledge and skills developed in lesson to their everyday personal experiences of food.
---	--

	<ul style="list-style-type: none"> • Students are encouraged to broaden their personal experiences of food.
Maximising progress and potential	<ul style="list-style-type: none"> • The knowledge and skills developed by students is layered in that the next academic year builds on the previous. • Students are provided with opportunities with evaluate their work and identify ways in which to improve the outcome and skill level. • Work is differentiated appropriately to ensure all students can access the curriculum, make maximum progress and fulfil their potential.
Providing rewarding learning experiences	<ul style="list-style-type: none"> • Students are provided with a blend of practical and theoretical lessons which engage all types of learner. • Lessons take place in subject specialist rooms providing an appropriate and positive learning environment in which to engage the students and deliver the curriculum. • When undertaking practical work, students get to take away from each lesson a successful product to share at home and be proud of. • The practical element of curriculum allows for a lot of differentiation by outcome which ensures a rewarding learning experience for all students. • Praise is used regularly to promote a positive learning environment and experience.
Offering diverse opportunities	<ul style="list-style-type: none"> • Students are able to explore and make a wide range of multi-cultural foods and dishes throughout the food curriculum. • Opportunities are provided for students at various stages to choose, plan, cook and present their own choice of practical work.
Recognising and celebrating all achievement	<ul style="list-style-type: none"> • Students are provided with individual verbal feedback in practical which identifies the successes of their work and any possible areas to improve in order to develop and make further progress. • Students are encouraged to share their own successes with the group. This includes sometime peer teaching and student demonstrations.

In Food Preparation and Nutrition, students '**Value Others**' by:

Contributing to a safe school environment	<ul style="list-style-type: none"> • Students are taught how to work safely in specialist food rooms, using potentially dangerous equipment in the correct and safe manner. • Students are taught about potential hazards, risk assessments and keeping
---	---

	<p>themselves and others safe.</p>
Showing tolerance, respect and fairness	<ul style="list-style-type: none"> • Practical work provides opportunity for paired and team work in which students develop tolerance, respect and fairness. • The sharing of specialist equipment further develops these qualities.
Listening to and respecting others' views	<ul style="list-style-type: none"> • Class discussion enables many opportunities for developing personal opinions and respecting the views of others. • As topical food issues are explored, students start to form personal opinions and are encouraged to accept those of others.
Appreciating and embracing diversity	<ul style="list-style-type: none"> • The food curriculum provides opportunities for students to explore topics including: multicultural food and special diets; food choice; requirements of different groups in society.
Being an active member of our school and local community	<ul style="list-style-type: none"> • Students are encouraged to become independent and organised – coordinating their own ingredients according to their timetable. • Students are encouraged to apply skills learnt in lessons to contribute to charity events in school and the local community e.g. cake sales. • Students are actively encouraged to apply what they have learnt in a real life context, making wise decisions about their own food choices.
Co-operating with others	<ul style="list-style-type: none"> • Practical work continually requires and fosters student cooperation with each other as well as support and teaching staff.