






	Food Technology
Vision	<p>The ability to prepare fresh meals safely and hygienically is a key skill that students need to lead a healthy life. Our aim is to ensure that all students are equipped for the demands of living independently as healthy adults.</p> <p>Food Technology is designed to teach students about cooking and nutrition and how it can make a real difference to the quality of their lives; it equips them with the confidence to make healthy food choices and supports a healthy enjoyment of food.</p>
Philosophy	<p>Cooking is a perfect tool for teachers to captivate and stimulate student's enjoyment of food and can help to build self-confidence when they are proud of the dishes they make.</p> <p>Cooking and nutrition are taught in a way that provides cross curricular links and supports the consolidation of numeracy and literacy skills through practical applications.</p> <p>Through the design, production and evaluation process, students are encouraged to reflect on and appreciate how food and nutrition can impact on our physical and mental health.</p>
Intent – our curriculum design principles and what we intend for the young people to learn:	<p>As with all our subjects at TDPC, we base our curriculum design around the following principles:</p> <ol style="list-style-type: none"> 1. Feeling successful 2. Broadening horizons 3. Oracy opportunities 4. Applying core skills 5. Disciplinary thinking
<p>Feeling successful</p> 	<p>Students will be cooking with increased confidence, meals from scratch, and understand the long-term health benefits of this.</p> <p>Students will be aware of the impact that a healthy diet has upon their well-being and how different food groups contribute towards keeping our body healthy.</p>
<p>Broadening horizons</p> 	<p>Students will learn about where their food comes from, and the route it takes from field to plate. Students will explore the concepts of food miles and the impact this has on the environment.</p> <p>Students will be encouraged to explore foods from other cultures and be able to use different methods of cooking</p>
<p>Oracy opportunities</p> 	<p>Students will be encouraged to talk about their likes and dislikes, developing their vocabulary around describing taste and textures. As students develop their range of cooking skills, they will be confidently using disciplinary language to describe what they are doing during practical food sessions</p>
Applying core skills	<p>Students will be encouraged to read recipe books and use the internet to discover new recipes; they will be able to follow the method outlined, and where appropriate, simplify the method.</p>

	<p>Students will be applying their theoretical knowledge of weighing and measuring from Maths, during practical cooking sessions. Students will be encouraged to think in terms of budgeting and working out prices per portion</p>
<p>Disciplinary thinking</p> 	<p>Students will be using disciplinary language to describe their actions and be increasingly confident in discussing tastes, textures and how flavours can complement each other. They will be willing to try new things from a range of cultures</p>
<p>Implementation – how we teach our intent:</p>	<p>In order to promote lifelong learning and promote personal development, a planned programme of cooking and nutrition is implemented across all key stages. Through revisiting and consolidating skills, the students build on prior knowledge alongside introducing new skills, knowledge and challenge.</p> <p>The Curriculum considers the skills in the following areas and outlines the process:</p> <ul style="list-style-type: none"> • Food safety and hygiene • Designing and preparing healthy everyday dishes, which ensures a varied diet • Opportunity to develop a range of cooking skills and using a variety of equipment to assist them. • Understand where their food comes from and the use of seasonal produce <p>By the end of Key Stage 3 students will have having developed a range of knowledge and skills and a love of cooking which will enable them to cook a range of simple dishes independently and safely.</p> <p>By the end of Key Stage 4 students will have the opportunity to build upon this knowledge further, have a sound understanding of food hygiene and health and safety in the kitchen. Students will be able to cook within a budget, understand the importance of cooking from scratch and be comfortable shopping for ingredients</p>
<p>Impact – how we know that our curriculum is successful:</p>	<p>We aim to foster an enjoyment in cooking by choosing a variety of recipes to engage and interest our students; we ensure that clear links are made with other subject areas across the curriculum, so students have the opportunity to practice their skills in different environments.</p> <p>Students will have developed a number of key life skills through cooking such as budgeting and shopping, in addition to be able to cook simple meals from scratch</p>
<p>Accreditation</p>	<p>Students can achieve AQA awards, which demonstrates the learning and skills that they have acquired; this can lead to the BTEC award in Home Cooking Skills at either Level 1 or Level 2 or the ASDAN Foodwise Short Course</p>