

## CURRICULUM OFFER

<b>Subject</b>	Food and Nutrition
<b>Intent</b>	Students are shown how to cook healthy, nutritious meals in a fun environment. They are taught that food doesn't have to be boring to be healthy. Each term follows a different theme, for example healthy lunches or picnic food, while always considering nutritional value and cost of food. At the same time, students are taught a range of preparation techniques such as the correct use of electrical items, hygienic food preparation and various cooking methods, whilst gaining relevant accreditations and qualifications, that will support their next steps in education.
<b>Implementation</b>	<p>45 minute lessons are taught with the ideals of highlighting British Values and Global Learning with dishes such as healthy stir-fry for Chinese New Year, pancakes for Shrove Tuesday and Jewish chicken noodle soup for Holocaust Memorial Day and also making cakes and biscuits for charitable events.</p> <p>Students record their work in folders.</p> <p>Students in years 7, 8 and 9 will complete termly project-based learning. Term 1 - Healthy Eating; sustainable diets, budgeting, food labelling. Term 2- Culturally Diverse foods; cultural celebrations, diet choices (intolerances, allergies, religion, and beliefs). Term 3 - Where Food Comes From; food and farming origins eg Fairtrade, Rainforest Alliance, Red Tractor.</p> <p>In Year 10 and 11 students work towards gaining a level 2 BTEC in 'Home Cooking Skills'. Students will prepare simple and challenging foods such as Chicken fajitas, vegetable curry, lasagne, fish pie and brownies. This will also include planning, preparing and serving a two-course meal assessment. Should that accreditation be too far reaching due to other external factors, students will look to complete the Level 1 BTEC in 'Home Cooking Skills' instead. Tasks will include cooking dishes such as paella, homemade curry and homemade pizza and include a practical main meal assessment.</p> <p>Some key stage 4 students will also get the opportunity to complete various AQA awards in Food.</p> <p>Plans for another qualification to be explored this year to maximise curriculum coverage.</p>
<b>Impact</b>	<p>Students are taught life and social skills along with SMSC to help them become rounded individuals.</p> <p>The BTEC and level 1/2 Award qualifications can lead to progression either at college or in an apprenticeship.</p>
<b>Accreditations</b>	<p>BTEC level 1 Award in Home Cooking Skills BTEC level 2 Award in Home Cooking Skills AQA Awards in Food</p>
<b>Enrichment opportunities</b>	<p>Visits to farms, zoos, restaurants. All ingredients and equipment are paid for by the service. PPG students will have the option of making more portions to take home.</p>

<b>Safeguarding</b>	<p>Healthy body &amp; Healthy Mind!!! – healthy eating. Display of who to go to for safeguarding queries from students.</p>
<b>Outline of Virtual Curriculum offer</b>	<p>When necessary, lessons will be offered through a virtual timetable accessed via TEAMS, to continue the Food &amp; Nutrition curriculum. This will include adapted recipes to demonstrate a variety of skills to complete at home and the completion of assessments, theory and evaluation work.</p> <p>Completed tasks will be assessed in line with teaching expectations and feedback will be provided by the teacher to the student regularly.</p> <p>Teacher will be available for formative assessment via email and TEAMS.</p>
<b>Reading/Literacy</b>	<p>Students are directed to useful websites for general recipes and have use of the classroom recipe libraries, including books such as a selection of cookery books as recommended by Pearson for the BTEC course. There is a book of the week on display which is discussed during lessons. Wall displays with food and equipment are prevalent throughout the classrooms and, finally, students are required to read their recipes every lesson.</p> <p>Reading websites suggested by Edexcel Pearson include:</p> <p><a href="https://www.bbc.com/food/recipes">https://www.bbc.com/food/recipes</a>  <a href="https://thekitchen.com">https://thekitchen.com</a>  <a href="https://gordanramsay.com">https://gordanramsay.com</a>  <a href="https://incredibleggg.org/cooking-school">https://incredibleggg.org/cooking-school</a></p>
<b>Numeracy</b>	<p>We highlight the importance of numeracy skills with the Food and Nutrition curriculum and develop the strands of Weights and Measures within lessons. In lessons these strands are explored through a variety of different dishes and linked to theoretical knowledge.</p>
<b>Digital Literacy (including e-safety)</b>	<p>All students will have the opportunity to embed digital literacy in their lessons using Ipads to research recipes and take photos of their and peer cooking skills. Also, use of the interactive whiteboard.</p>
<b>Careers</b>	<p>Within the Food and Nutrition areas, staff will provide up to date information about local college courses and links to potential cooking and hospitality based career options. Students are given the opportunity to visit or take part in activities off-site, which allow them to gain an insight into career pathways linked to specific venues and career paths in the food and hospitality industry.</p>