

Subject: Food - Growing Healthy Bodies and Healthy Minds

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How does Food and Hospitality develop:	
Respect	In our subject during lessons whether practical or theory we ensure all students are observing and carrying out tolerance and mutual respect for different faiths and beliefs as well as respect for different dietary conditions. Students are taught to respect each other's work and practical outcomes allowing them to have the confidence to build on their skills.
Courage	Students are taught to have a can-do attitude from very early KS3 lessons. They are taught to have the courage to accept that nothing is ever set in stone and that things do go wrong in practical lessons but to focus less on what's gone wrong and wishing everything was easy, to instead having the courage to try the skill again and carrying on no matter what.
Community	Through our KS3/4 teaching in Food we endeavor to promote the learning of and have an understanding of how their actions may affect others. So what they say, do, cook must ensure they have a wider understanding of not just what happens in their own small classroom community but also the wider community and society. Students are taught to understand and appreciate the multicultural society we all live in, by respecting other races, religions and ways of life.
Wisdom	Wisdom can be taught to young people and we teach it by enabling our students to be decision makers and taking responsibility for their actions especially in practical lessons. This then leads to students becoming better at reflecting/evaluating on their lessons; leading to making informed judgements in other words gaining wisdom.

Key Stage 3 - Intention Statement:

Intention Overview:

Curriculum Knowledge	
<p>All KS3 pupils experience a rotational timetable of the different Design and Technology subjects. Each rotation lasts approximately 12/14 weeks allowing for pupils to develop their skills in the different areas.</p> <p>In the first three years of Secondary school in Food Technology, students are given the opportunity to understand and apply the principles of nutrition and health and Hygiene and Safety. They follow a programme that introduces them to the function of ingredients and enables them to cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.</p> <p>The aim is for them to become competent in a range of cooking techniques, for example: selecting and preparing ingredients; using utensils and electrical equipment safely; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes.</p> <p>During the Food Technology rotation pupils are also taught aspects of Hospitality and Catering. Which also aids their transition into the Hospitality and Catering Level 1/2 Eduqas Course.</p> <p>Students can then begin their KS4 Hospitality and Catering course armed with the basic knowledge and skills needed to be successful when choosing the course at KS4.</p>	
Essential Skills to Develop	
<p>Subject Specific Skills KS3 from Y7-Y9 Practical skills: Key knife skills, using tools with precision, using the hob and oven as well as other small pieces of equipment. Safe working practices. Basic Hygiene and food safety skills when carrying out practical work. Theory skills KS3 - Key words used in the food industry Presentation of work Labelling and categorising information.</p>	<p>Supportive Learning Skills and Attributes Literacy - spelling of key words Numeracy - weighing and measuring, telling the time manually and digitally. Revision and Recall aids and how to make and use them.</p>
Cultural Capital (opportunities and experiences)	
<p>Specific food items and cooking equipment provided to ensure inclusion for all pupils. Every year the school holds a Macmillan Coffee Morning – the cakes, biscuits and other items for this are made in Food lessons.</p>	

Harvest Festival we work together to collect food donations.
 KS3 Food Technology follows and introduces to the students not only our own school values but also to (SMSC) how to work together and respect other people's views, religions and cultures as well as observing British values.
 Each student is provided with ingredients every lesson to encourage cooking with fresh ingredients and to ensure no student is singled out through deprivation as a result of their home circumstances.

Implementation:

- SOW is regularly reviewed and if necessary revised
- All students have an exercise book containing a learning journey/tracker, knowledge organisers and grades needed to advance in the subject.
- Homework set where necessary.
- For every lesson a memory recall test is given to get students to recall previous information from past lessons as well as baseline, mid term and end of unit tests.

Measuring Impact:

- A healthy number of students choose to take the Hospitality and Catering Qualification after Y9.
- The memory recall tests and mid and end term tests track progress.
- Student trackers in their books allow them to monitor and assess their own progress in the subject.
- KS3 curriculum meets National Curriculum guidelines.

Key Stage 4 - Intention Statement:

Intention Overview:

Curriculum Knowledge

The Hospitality and Catering curriculum teaches the principles of nutrition and healthy eating, instilling a love of cooking in all pupils. Learning how to cook is a crucial life skill for our pupils now and in later life as often our students rely on the food they have cooked for their own meals at home. We aim to encourage independent learning through practical participation. The department ensures that our students have a wider understanding of environmental impacts on our choice of foods and why there should be more encouragement to buy in season. Our students learn about multicultural foods and experience how different cultural foods influence our everyday food choices. This enables our students to have a clear understanding of different religions and ethical beliefs and how these have influenced our western lives. Students also have a clear understanding relating to food choices and the impact on the environment relating to food waste.

The department has a strong focus and drive to develop independent learners and promote high standards of academic achievement through following a recipe, making, serving and evaluating through peer assessment and feedback. Students through this become more resilient learners and give them the tools and the thirst to achieve and have higher aspirations. The department has a strong belief that all students should be independent, enabling our students to develop personal responsibility and self-motivation and to consider the needs of others. This equips our students with the knowledge and cultural capital to succeed in life.

The Y10 and Y11 Hospitality and Catering Course has been designed to develop students' knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they must consider to be successful. Students will learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, students develop food preparation and cooking skills as well as the transferable skills of problem solving, organisation and time management, planning and communication.

Throughout the course students develop their food preparation development skills. They are able to work more independently, selecting and developing recipes to meet certain needs and briefs, this then can lead students future career choices leading them to further education/ higher education in the Hospitality and Catering Industry.

Essential Skills to Develop

Subject Specific Skills

KS4 Practical
 High level practical skills needed to produce complete dishes
 Sequencing skills follow a recipe.
 KS4 Theory
 Sequencing for Time Plans for practical use.
 Presentation skills for coursework and controlled assessment
 Computer skills - Using Google Slides
 Sorting and categorising information such as kitchen hierarchy and jobs.

Supportive Learning Skills and Attributes

Literacy for extended writing in Unit 1 exam and Unit 2 Y10/11 controlled assessment.
 Numeracy for calculations of recipe amounts as well as reading the time and organising time, measurements of liquids and solids and use of digital equipment - thermometers and cookers.
 Interpreting data - Nutritional charts
 Revision and Recall skills

Cultural Capital (opportunities and experiences)

Specific food items and cooking equipment provided to ensure inclusion for all pupils.

Every year the school holds a Macmillan Coffee Morning – the cakes, biscuits and other items for this are made in Food lessons.

Harvest Festival we work together to collect food donations.

KS4 Hospitality and Catering events organised to enable students to carry out afternoon tea and dinner parties for teachers. Each student is provided with ingredients every lesson to encourage cooking with fresh ingredients and to ensure no student is singled out through deprivation as a result of their home circumstances.

SMSC is embedded in our KS4 curriculum to ensure students have a mutual respect, a working partnership and collaboration with others in their group and in the wider community as well as observing British Values.

Implementation:

- SOW is regularly reviewed and if necessary revised
- All students have an exercise book containing a learning journey/tracker, knowledge organisers and grades needed to advance in the subject. As well as a revision jotter for home use.
- All students are provided with All Unit 1 booklets and answer booklets to aid revision at home.
- All students are provided with the big book of quizzes which corresponds to each Units LOs.
- Homework is set every 3rd lesson.
- Past exam questions are given to support learning.
- PPE's are given to test knowledge and Understanding
- Support is offered through lunchtime and after school sessions as well as SPS formal sessions
- Practice practical assessments are carried out.

Measuring Impact:

- Hospitality and Catering exam results have greatly improved.
- The exams and quizzes given clearly show progress made.
- Student trackers in their books allow students to monitor and assess their own progress in the subject and help to promote independence.

Key Stage 5 - Intention Statement: N/A As KS5 students follow same course as KS4 Level 1/2 Hospitality and Catering Course