

# Food Technology



During food lessons we instil a love of cooking in all pupils, learning about food is focused on practical lessons which present pupils with everyday decisions, creativity, innovation and problem solving. With a strong focus and drive to develop independent learners, whilst acquiring a broad range of subject knowledge.

## KS3:

In Key Stage 3 our students are encouraged to eat healthily, prepare and cook a variety of dishes which they can produce for themselves and their families. They either make a 2 course meal or one more complex dish.

Each term there is a different theme building practical skills and knowledge on the way. Topics include; Breadmaking, Food/health needs, Foods from different countries, Summer lunches, Sustainability, Pastry skills, Functional properties and Nutrition.

Where possible students are encouraged to expand their knowledge by making choices and using their knowledge of flavours and ingredients to adapt recipes.

Students food safety and hygiene throughout their practical lessons. Students present dishes and develop their food presentation skills.

## KS4:

In Key stage 4 students start to develop a depth of knowledge and understanding of ingredients. They are preparing and presenting a more sophisticated dish with higher level skills encouraged.

There are opportunities for students to take an extended pathway, for those keen to progress onto a career in the Food/Hospitality Industry. Along with developing more complex practical skills and knowledge students will be working towards Asdan Foodwise qualification and/or NVQ Level 1 Hospitality. They also have the opportunity to complete a Level 1 NCFE qualification in Practical Cake craft. This gives student a solid base should they wish to move on to study the subject at College.

For other students there is an opportunity to develop more of a life skills approach to food. Again, there are a wide range of dishes for students to prepare and cook. Students do have choice and are able to adapt and select recipes independently as their knowledge of ingredients, food preparation and cooking develops. Students will work towards the Living independently

