

Intent statement Food Technology / Hospitality Catering

2023

Curriculum intent statement: Food

We believe that a wide and varied curriculum is crucial in offering our young learners the opportunities to:

- see food as an essential part of daily life
- realise the role that food plays in our daily lives and the impact on physical and mental health and well-being
- enjoy cooking and have fun with emphasis on social dining
- make progress in the cooking activities they do
- be able to cook nutritious, budget friendly, food for themselves without causing any injury
- understand where their food comes from
- realise the ethical choices they can make in relation to animal welfare and sourcing of ingredients both locally and from around the world
- realise the implication of reducing, reusing and recycling
- be able to critique their food with emphasis on taste, texture, appearance, nutrition and cost

The most important thing to us, is the ability to inspire our students to continue to develop their culinary skills and expertise in the kitchen; taking these skills into the next phase when they leave school; being able to cook nutritious meals for themselves and their families. Offering a wide range of practical skills /recipes that are pitched at a level where all students can experience success and enjoyment, will help engage, motivate and increase self-confidence, not only in their own performance but in their understanding of how to cook a variety of dishes. A mastery of these essential skills is therefore essential for life.

We would in addition, like to emphasise the following:

- In KS3, food lessons are delivered as part of the ADT carousel. All students will have three opportunities to study food technology. Once in year 7, once in year 8 and once in year 9. Each rotation will last for approximately 13 weeks. The dishes have been carefully chosen to build on basic skills and develop confidence and independence in all learners regardless of their starting point. Due to the cost of living crisis, the decision was made to provide the ingredients for all food lessons, asking parents and guardians to contribute a fixed amount of money per carousel rotation. This will allow all students to participate in a practical lesson, cut down on food waste and packaging, make it much more affordable for parents and guardians, and as most of the dishes are savoury, gives opportunity for students to eat what they have made, either in the lesson or for their lunch or dinner later on. Using similar food commodities across all 3 year groups, helps students to understand about budgeting and reducing food waste. Students are encouraged to build on their literacy and numeracy skills through weighing, measuring, reading and processing instructions and timing.
- In KS4, we have chosen to deliver the WJEC level 1 / 2 Vocational award in Hospitality and Catering (technical award) as part of the options programme. This is a two-unit course with a practical / coursework element focusing on menu design, nutrition and practical skills and then another unit focusing on the hospitality and catering industry which is a summative examination in year 11. Learners will build on the basic skills learnt in Key stage 3. Successful completion of this course will allow learners to continue their studies within a wide range of hospitality and catering careers including apprenticeships or further education. The curriculum is enriched with educational visits to a variety of catering establishments including a catering college and food manufacturing college.

For those students who are unable to access the WJEC qualification, there is an alternative course BTEC “home cooking skills” which allows students to demonstrate their knowledge of cooking, hygiene and nutrition at a basic level with the added support of a structured booklet to complete with guidance if needed. This has proven successful for learners with special educational needs.