

FOOD TECHNOLOGY SUBJECT INTENT

Food technology will help students develop a range of practical skills in food preparation, and they will also gain a sound knowledge of where the food originates from and how to use these ingredients making the most of them nutritionally. The range of recipes with which they will be involved are from simple cakes in the beginning of Year 7 to dishes such as Game pie on the Btec course in KS4

In addition to this they will develop a sound understanding of food science and how various cooking and preparation methods can alter the impact on the outcome of different ingredients in the production of food.

Students will be given the opportunity to get creative with a selection of ingredients each term where they can apply practical experience gained previously to the best of their ability.

Students will benefit from the study of food and nutrition they will also be able to show their creativity, and they will also learn across a range of subjects including Maths, Geography and science.

Also this being a practical subject it will cover a range of skills: Team work, co operation, social skills, and resilience

Implementation

Each and every student in KS3 is given a food technology lesson once a week, this will enable them with a basic life skill for life. The very practical nature of the subject will suit our learners and will encourage independence in each student with tasks such as using kitchen equipment, keeping a work station tidy, washing and drying up of equipment. We will also bring out their social skills by the sharing of equipment, work stations and ingredients also sometimes working together as a team to decide what the group will be cooking for the terms topic, giving the chance of discussion and learning to understand their capabilities and what they will need to do to attain the next set of skills. Literacy and numeracy will develop over time with written tasks and the use of recipes and the use of kitchen equipment. Food technology will also provide challenges for the ASD students with sensory stimulus.

Impact

All KS3 student will be able to cook a healthy nutritious simple family meal, following a recipe using the correct skills needed. They will have a good sound knowledge of basic kitchen practice and skills which will include the safe use of knives, ovens, hobs nad other kitchen equipment and also be able to wash up and clean their kitchen afterwards.

If pupils choose to take food technology to exam at KS4 then they will expand on their basic knowledge and be able to gain a level one and the level two qualification in Btec home cooking skills in which the school I am proud to say has had 100% pass rate. They will then be able to use this in conjunction with the core qualifications and attend college. Quite a few of our students have gone on to post 16 study in catering and have all become successful chefs.