

Food technology Curriculum Statement:

Curriculum plan:

Ark Burlington Danes Academy is planning to relaunch the teaching of Food technology as part of our long term curriculum development plans. Our intention is to teach our present year 7s a unit of food technology as part of their art and design curriculum in the summer term 2022.

This is in preparation for running food technology as a full part of the design curriculum in year 7 and 8 from September 2022. Our intention is to keep the curriculum under constant review before aiming to relaunch GCSE Food technology from September 2024.

Curriculum Vision:

The overall aim of our curriculum within Food, Preparation, and Nutrition is to ensure that all students understand and apply the principles of nutrition and learn how to cook.

Food technology is valuable as a subject by providing each and every student the opportunity to develop a knowledge and understanding of a broad range of practical skills, techniques and recipes. We aim for it to be a popular subject at BDA and students will be provided with an opportunity to be creative and independent.

Studying the science of food gives our students a language and theoretical framework to understand the benefits of healthy eating habits that affect their lives, and the lives of their families. The curriculum teaches health and safety and being independent using kitchenware and appliances. This means that whatever they go on to study or do later in life, they can be critical and independent with skills and information, rather than passively accepting what they are told or given. This is a crucial skill, not just for academia, but also to be involved and responsible citizens.

Finally, and most importantly, it helps students to understand that they can play a part in tackling the health issues in our society with the aid of various disciplines in food science and technology, raw materials are being converted to edible foods. Students learn about contemporary issues and problems within all topics, such as reduced diseases, improved safety and quality, variety, less cost, less wastage are some of the advancements in the field. Through teaching these issues, our aim is to empower them and motivate them to make a positive difference in the world.

Curriculum plan:

The programme of study emphasises that inspiring a love of cooking in students will open a door to one of the great expressions of human creativity and that learning how to cook is a crucial life skill that enables students to feed themselves and others affordably and well, now and in later life.

Throughout the curriculum plan students will return to a number of key concepts which are interwoven throughout the KS3 curriculum. These include:

- Edible art
- Nutrition value and healthy diet
- Kitchenware and appliance
- Food biotechnology/bioscience
- Food chain systems
- Food production management
- Food safety/quality management

Year 7 curriculum for summer 2022:

Our teachers are in the process of developing the curriculum for summer 2022. Initial plans identify the following key areas, which will be taught:

Our year 7 students will be developing basic skills using a range of healthy foods. The Healthy Eating unit aims to provide students with the knowledge of healthy eating, a balanced diet, linking to recent government initiatives. All students in Year 7 are encouraged to follow basic recipes that allow them to

express their creativity and imagination alongside developing key skills in food preparation and hygiene. Students are taught how to develop safe knife skills as well as investigating the importance of food safety. Alongside practical work, students are encouraged to develop their written work by evaluating their products, taste testing shop bought items and using technical language.

Students are encouraged to use their creativity in their practical work. The majority of Food, Preparation and Nutrition lessons contain practical elements as students are assessed on their ability to prepare and cook a range of foods safely and hygienically. All students will cook sweet and savoury dishes to equip them with the skills required to eat a healthy and balanced diet after leaving school.

The knowledge and skills for the project will be sequenced in the following way:

- logically work through the design process to complete an effective piece of work
- carry out and analyse research related to the brief
- prepare dishes hygienically and safely, demonstrating a variety of skills
- understand the implications when basic health and safety rules are not followed
- communicate and work effectively as a team in a self-contained kitchen area
- revisit a range of skills taught develop the recipes to show progression and modify a selection of dishes to show alternative ingredients
- follow a recipe/flowchart, evaluate practical tasks and suggest improvements

The project that students will work on in year 7 and then start to develop on in year 8 follows the key aims of the key stage 3 national curriculum for design and technology:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- build and apply a repertoire of knowledge, understanding and skills in order to design and make quality food products for a wide range of users
- critique, evaluate and test their ideas and food products and the work of others
- understand and apply the principles of nutrition and learn how to cook

Access for all students:

The food technology curriculum will be accessible to all students in year 7. There will be additional support for students with SEND delivered through the following methods:

- All instruction will be carefully broken down for students
- Food, Preparation and Nutrition will be delivered with illustrations, key words and demonstrations
- Written evaluations will be scaffolded so that all students can access the learning
- Increased staffing ratio with deep understanding of their needs documented seating plan will aim of ensuring that all students understand and apply the principles of nutrition and learn how to cook.
- The programme of study asserts that instilling a love of cooking in students will open a door to one of the great expressions of human creativity and that learning how to cook is a crucial life skill that enables students to feed themselves and others affordably and healthy, now and in later life.