

Food Departmental Curriculum Statement

Curriculum Intent Statement

Food studies at Cowley will equip pupils with the knowledge and skills required to cook and apply the principles of food science, nutrition and healthy eating. Our curriculum will encourage students to cook healthy and delicious food enabling them to feed themselves affordably and nutritiously, now and later in life.

We intend to develop understanding that will allow students to become discerning consumers of food products, enabling them to participate in society in an active and informed manner. Our curriculum encourages students to follow recipes and become competent young chefs with a key focus on the nutritional qualities of the foods they prepare. *We consider* environmental factors which affect the inequalities in food distribution on a global scale and give them an understanding of the need to minimise 'food waste' and consider ethical options when buying food.

Our hope is that through Food Studies, students are provided with a context through which to explore the richness, pleasure and variety that food adds to life.

Curriculum Implementation Statement

At KS3 pupils are taught in a predominantly practical manner so that they build the practical skills required to cook a wide repertoire of dishes. This is underpinned by theory tasks to aid their understanding of food safety, nutrition and where their food comes from. Practical lessons are well structured and organised so that pupils observe a practical demonstration before preparing their own dish. As pupils advance they gain independence and confidence within the kitchen, following and modifying recipes for personal taste

At KS4, pupils follow the WJEC Hospitality and Catering course. The course is broken down into two units, one externally assessed exam which is completed in Y10 and one piece of internally assessed coursework and assessed practical which is completed in Y11. In Food, we use a range of different teaching and learning strategies to ensure all pupils are challenged, engaged and enjoy Food lessons. We also ensure that there is an appropriate mix of both practical and theory lessons across all year groups.

Homework is set regularly for all Key Stage 3 and 4 pupils. A range of practical and theoretical activities are set to support classwork and help pupils make progress.

Curriculum Beyond the Classroom

Lunchtime and afterschool revision and coursework catch up clubs are offered to all KS4 students.

Seasonal cookery sessions include: Halloween baking, Christmas cake club and a festive favourites KS3 club that runs during the autumn half term.

We run charity bake sales and afternoon teas throughout the year, notably Macmillan.

KS4 pupils are visited by an environmental health officer as part of their exam preparation and pupils visit the restaurant at St Helens College as inspiration for their coursework.

We have demonstrations by chefs throughout the course to inspire our learners and aid creativity for their own practical projects.

Subject Expertise

The department comprises one Food specialist subject lead with a wealth of experience within the food industry plus an experienced teacher of Design Technology who teaches KS3 Food and Textiles. Both subject teachers have taught across several different exam boards including GCSE, BTEC, Vcerts and vocational awards.

The subject leader is a member of the Food Teachers Centre, a networking and best practise group who strive to improve Food teaching standards nationally. Through this network, we are able to share resources, plans and proposed schemes of work and get valuable advice and feedback.

Courses have been attended annually through the Food Teachers centre and exam boards in order to stay up to date with course offering and content.

The department maintains links with the Food department at Haydock High School across the established Soft Federation.

Destinations

Pupils study Food as a potential career option but also because it is a valuable life skill. They recognise that whichever career path they choose, being able to feed themselves healthily and nutritiously will serve them well. At Level 1/2 students are made aware of the progression routes available in the subject at Level 3 both a Cowley or with external course/ apprenticeship providers. Pupils are exposed to further vocational study options at St Helens College and we have regularly had pupils pursue the Catering or patisserie courses there.

Staff regularly receive the latest information about new courses, work experience and employment opportunities which are passed on to students as potential progression routes. This is via a range of industry professionals. Help will be offered to students with the inquiry/application process as required.