

Food Technology at Stony Dean – May 2024

Intent

Food technology lessons are very popular lessons on the student timetable. Pupils individually prepare a dish that they can eat or take home with them.

The curriculum covers several topics relating to cultures and dishes from around the world. This allows pupils to experiment with a wide range of ingredients but also develop the essential skills that are required for independent living.

Our Food Technology curriculum focusses on living independently and preparation for adulthood. The focus falls on healthy foods, independence and budgeting. We encourage pupils to look towards the future and living independent lives, being able to make choices that are beneficial for them. It also allows them to think openly about future aspirations and career opportunities.

Implementation

- ✚ To increase confidence and be able to cook independently, or with minimal support, through exposure to dishes from all over the world.
- ✚ In Foundation (16 M, The Climb, NG1 & NG2) pupils receive 1 double lesson of food technology once a week for the whole school year. This equates to 90 minutes a week for a whole school year.
- ✚ In KS3 pupils receive 1 double lesson of Food technology once a week on a carousel for 10- 13 weeks depending on the calendar year. This equates to 90 minutes a week for 10-13 weeks.
- ✚ In KS4 pupils receive 1 double lesson of food technology once a week for 2 years if they start in year 10 and 1 year if they start in year 11. This is only if they have chosen it as an option. This equates to 90 minutes a week for a whole school year or for 2 whole school years.
- ✚ In KS5 pupils receive 1 double lesson of food technology once a week for 1 year. This equates to 90 minutes a week for a whole school year.
- ✚ Pupils experience various cultural dishes from all over the world which include Asian cuisine, Western food, World foods but are not limited to these experiences. Pupils are encouraged to try new things, allowing them to extend their pallet knowledge and taste new or, bring back into their diet, foods that have been forgotten.
- ✚ We also provide cooking experiences within the alternative curriculum such as personalised timetables, Bushcraft etc.
- ✚ To offer our pupils the opportunity to try a wide range of cooking experiences, with a mix of different cultural dishes from all over the world.
- ✚ For our pupils to be able to be confident and gain independence, to be able to use their skills to cook at home for themselves, family and friends.

Impact:

- ✚ Pupils to build confidence and gain independence in their cooking skills.
- ✚ Pupils to be able to make choices that are beneficial to their healthy and lifestyle.
- ✚ Pupils to be able to think about future careers in the food industry.
- ✚ Pupils will be able to make positive choices on having a balanced diet.
- ✚ Pupils to be able to learn about budgeting whilst being able to make healthy choices to live a healthy life.

- ✚ Pupils awareness of different food support networks (in and out of school) and health organisations /community programs that can provide information about eating healthy, or when one is struggling with getting food I.e. Community fridges and food banks.

Strengths:

- ✚ Pupils experience the real-world cooking scenario with support from the staff to allow growth in confidence and independence.
- ✚ Whole school approach with confidence, independence and employability.
- ✚ That all pupils understand their strengths and weakness when cooking which can impact their physical and mental health.
- ✚ Allowing pupils to grow in their confidence and abilities.
- ✚ Referrals to work placements where needed.