**Curriculum - Food Technology/ Hospitality and Catering Department (2024 – 2025)**

**Key stages 3 to 4**

**A heart shaped black and white image of food

Description automatically generated**

**Intent**

Our focus is breadth of curriculum. We want our students to experience and learn new skills and ideas in as many subjects as possible for as long as possible. We want our curriculum to be challenging in its depth and breadth so that it will:

• Challenge all students to be the best that they can be.

• Provide students with knowledge required to be successful.

• Provide then with the skills to retain and apply knowledge.

• Equip our students with Character Resilience Organisation Excellence C.O.R.E. values thus developing students who are resilient, lifelong learners.

• Provide deep learning that accelerates our students understanding of the world around them.

• Equip our students with ambition and aspirations so that they become happy and successful members of society.

• Enables students have a range of qualifications that facilitate their next steps in their education and career.

Food Technology is an essential subject for any student because they gain cooking as an essential life skill. As well as understanding of personal hygiene and a knowledge of different beliefs and cultures surrounding foods, our students will be exposed to contemporary issues around food and a working knowledge of nutrition and how it contributes to a person’s health and wellbeing. Students are inspired and challenged to imagine and create a range of dishes by being exposed to a variety of cultural and celebratory dishes. Students will develop their culinary skills and their critical thinking skills to develop their own recipes and menus for varied audiences. Food Technology develops student’s literacy, numeracy, communication, and emotional literacy skills as students embark on teamwork in a kitchen. These skills are key to further education, in working life and living, fulfilling and healthy lifestyles.

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| **Term** | **Year 7: KS3** | **Year 8: KS3** | **Year 9: KS3** | **Year 10: KS4** | **Year 11: KS4** |
|  | **Year 7** | **Year 8** | **Year 9** | **Year 10** | **Year 11** |
| **Autumn 1a** | Taste the Rainbow | Nutritious and Delicious | Diet and Health | Unit 1 - 1.1 H&C Provision  Unit 2 - 2.3 Skills and Techniques | Unit 2 - Controlled Assessment  (2.1 and 2.2) |
| **Autumn 1b** | Taste the Rainbow | Nutritious and Delicious | Diet and Health | Unit 1 - 1.2 How H&C Providers Operate  Unit 2 - 2.3 Skills and Techniques | Unit 2 - Controlled Assessment  (2.3 and 2.4) |
| **Spring 2a** | Healthy Habits | Eat Better, Feel Better | A Healthy Outside, Starts from the Inside | Unit 1 - 1.3 Health and Safety in Hospitality                               Unit 2 - 2.3 Skills and Techniques | Unit 1  1.1 H&C Provision  1.2 How H&C providers operate |
| **Spring 2b** | Healthy Habits | Eat Better, Feel Better | A Healthy Outside, Starts from the Inside | Unit 1 - 1.4 Food Safety in H&C  Unit 2 - 2.3 Skills and Techniques | Unit 1  1.3 Health and Safety in Hospitality  1.4 Food Safety in H&C  Unit 2 - Controlled Assessment Entry |
| **Summer 3a** | Good Food, Good Mood, Colourful Food | Food is Fuel | Food, Folks and Function | Unit 2  2.1 The importance of Nutrition. 2.2 Menu Planning . 2.3 Skills and Techniques | Synoptic Paper and Exam Preparation |
| **Summer 3b** | Good Food, Good Mood, Colourful Food | Food is Fuel | Food, Folks and Function | Unit 2  2.4 Evaluating Cooking Skills  2.3 Skills and Techniques | Unit 1 - Examination Entry |
| **Personal Development** | **Life Skills through Cooking** | **Life Skills through Cooking** | **Year 9 Options Evening with Hospitality and Catering careers** | **Hospitality and Catering Careers** | **Hospitality and Catering Careers and FE Evening** |

**Conscious curriculum links:**

At KS3 many links can be found with other subjects. Here is an example of a few:

* KS3 Food Technology links with science in a few ways. Food Technology looks at the eatwell guide, nutrition, and balanced meals. In ks3 science, there is a whole topic on body systems which looks at the digestive system, nutrients, and food testing.
* Food safety is looked at in hospitality which can be linked with the health KS3 topic which looks at microorganisms.

**Our contribution to numeracy:**

It is important students perform well in the mathematical aspects of this subject. There are a number of numeracy skills embedded in the hospitality curriculum. For example, being able to understand proportions and ratios. Being able to read numerical data on food packaging and understating percentages when looking at various food groups on food. The use of weighing scales to measure mass of ingredients, and to be able to measure volumes of liquid ingredients plays an important role. Students need to be able to scale up ingredients, and look at how temperature scales when food has to be cooked to a certain temperature for food safety, or the use of cold temperatures to store food in the fridge/freezer.

**Our contribution to literacy:**

In food we support the development of literacy by encouraging students to know subject specific vocabulary and apply it to their learning in the correct context. Staff will develop learning activities to encourage high standards of literacy and oracy. The subject embeds whole school literacy drive and ensures students work is assessed every lesson based on spelling, punctuation and grammar. Students have many opportunities to work in teams, and therefore good levels of oracy is encouraged for communication. Reading is promoted, to allow them to access recipes and coursework research independently.

**Our contribution to CORE and personal development:**

At OSWB we believe academic success is really important, but we don’t think it is everything. We want our young people to leave education feeling confident not only in knowledge, but also in personal skills and qualities. Our C.O.R.E curriculum is intended to allow students to learn for life, equipping them with knowledge of the world, essential skills and a strong character. The C.O.R.E Curriculum is built around our 4 values of Character, Organisation, Resilience and Excellence.

In hospitality students develop several skills to support them with their personal development. The subject allows students to develop a love for cooking, which allows them to encourage their own creativity, and life skills. Students are developed in the subject to allow them to make informed and responsible decision around food to them as an individual, to their society, community and environment. The practical element allows for confidence to be developed, to allow students to be independent, and for some also support their families. Learning how to follow instructions including reflecting and adhering to health and safety enhances a student character. When cooking doesn’t go as per recipes, then students need resilience to try again, or to reflect on why the final product is not what it is meant to be. Being resilient around new equipment, as well as responding to feedback allows students to develop in the subject. Excellence is demonstrated in learning crucial life skills to feed themselves and others, celebrating success and making links to the careers related to the food industry. All of these skills prepare students to develop and practise key transferable skills for working life.