

## Ormiston Beachcroft Academy Vision for – Food 2022-2023

### The Curriculum Vision for Food

The school's mission is **Together Everyone Achieves More**. Our values are built on the four principles of Trust, Excellence, Ambition, Motivation: we are a community built on Trust, we strive for Excellence in everything we do, we are Ambitious in our aims and we are Motivated to help all succeed.

With these values and principles in mind, we need to ensure that learners can achieve both currency and character. Our learners must be able to achieve qualifications that will support life chances, whilst being able to develop as individuals who have the characteristics that will allow them to integrate successfully into a Modern Britain.

### Beachcroft Programme of Education (Food)

#### Intent

Our curriculum intent in Food aims to give the learners the knowledge, skills and confidence to enjoy cooking meals at home using ingredients. Students will gain understanding of how to economise when planning meals. The course will encourage learners to transfer skills learned to other recipes and to continue cooking for themselves and their families. As part of their work with food, learners are taught how to cook and apply the principles of nutrition and healthy eating. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

#### Implementation

At Key stage 3, learners do Food Technology 3 times a week and are taught the importance of healthy eating and the principles of nutrition. Through regular practical lessons, learners become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]. They also learn about the importance of food hygiene and how to handle food hygienically.

At Key stage 4, students are introduced to a two year BTEC course in Home Cooking Skills. They will work towards gaining a BTEC Level 1 and Level 2 qualifications. The course covers a wide variety of topics including health and safety and hygiene within the kitchen, selecting and preparing ingredients as directed within a recipe, food presentation, budgeting and sharing of knowledge. They are able to work more independently, selecting and developing recipes to meet certain needs and briefs.

For Level 1: Learners plan and cook recipes for a nutritious main meal with fresh ingredients  
For Level 2: Learners plan and cook a two-course meal, following the recipes to prepare, cook and present the meal for a given scenario.

Key Stage 4 students are encouraged to get more adventurous and creative with ideas for garnishing and presentation of food.

#### Assessment in Food

We formally assess in terms 2, 4 and 6.

At Key Stage 3 learners are assessed using observation, Evaluation, knowledge of ingredients, nutrients /healthy eating, hygiene and safe use of equipment. This is done through practical and written work. The reason for this is to attain improved subject knowledge and retained information.

Key Stage 4 are assessed using the assessment criteria set by the exam board. This is done through:

- written work showing skills in planning, skills to be used in each recipe, hygiene, ideas for modifying the recipes for different dietary needs,
- practical work – photographs of all the cooking done will be taken and evident in the folder with the written work

We moderate assessment in the following ways, sharing course work in network meetings where other subject teachers can assess marked work to attain consistency.

**Curriculum Map/Programme of Study**

	<b>Term 1</b>	<b>Term 2</b>	<b>Term 3</b>	<b>Term 4</b>	<b>Term 5</b>	<b>Term 6</b>
<b>Key Stage 3</b>	-Understand and apply principles of nutrition and health -Can cook a range of savoury dishes	- Becomes competent in selecting and preparing ingredients. - Becomes competent in using utensils and electrical equipment.	Becomes competent in applying heat in different ways.	Becomes competent in using awareness of taste, texture and smell when deciding how to season dishes and combine ingredients.	Is able to adapt and use their own recipes.	Understands the source, seasonality and characteristics of a broad range of ingredients.
<b>Year 10</b>	1.1 Select and prepare ingredients for a recipe  Work in line with health and safety and hygiene guidelines.	1.1 Select and prepare ingredients for a recipe	1.2 Use cooking skills when following a recipe	1.3 Demonstrate food safety and hygiene throughout the preparation and cooking process	2.1 Reflect on own learning about the value of gaining cooking skills	2.2 Identify ways to pass on information about home cooking
<b>Year 11</b>	1.1 plan a nutritious two-course meal  2.1. select and prepare ingredients for recipes for a nutritious, two course meal	2.2. use cooking skills when following the recipes	2.3. demonstrate food safety and hygiene throughout the preparation and cooking process	2.4. apply presentation skills when serving the meal	3.1. explain ways to economise when cooking at home 4.1. identify ways information about cooking meals at home from scratch has been passed on to others	N/A

**Qualifications offered:**

Level	Exam Board	Specification Code	Qualification title
BTEC Level 1	Pearson Edexcel	F/600/8662	BTEC Level 1 in Home Cooking Skills
BTEC Level 2	Pearson Edexcel	M/600/8768	BTEC Level 2 in Home Cooking Skills