

**What are we aiming for students to achieve through our Food Technology curriculum? (Intent)**

* Students will develop and deepen their knowledge and understanding of ingredients, healthy eating, and nutrition.
* Students will develop and deepen their knowledge of food provenance.
* Students will acquire and further develop their food skills and techniques.
* Students will acquire, demonstrate, and develop the principles of food hygiene and safety.
* Students will develop and deepen their knowledge of consumer food and drink choice.
* Students will develop the creative, technical, and practical expertise needed to perform everyday tasks confidently.
* Students will build and apply a repertoire of knowledge, understanding and skills to create and make recipes and dishes for a wide range of people.
* Students will evaluate and test their ideas and the work of others.

**How is the Food Technology curriculum delivered? (Implementation)**

* Students have full access to the Food Technology curriculum which is differentiated to meet students’ learning needs and styles.
* The Food Technology curriculum is designed to be challenging, appropriate to each student’s stage of development.
* The Food Technology curriculum is differentiated by Pathways (Academic, Nurture, Sensory) ensuring the curriculum matches students’ needs and is relevant to their age and stage of development.
* Students in Phase 3 (Y7-Y8) have up to 2 x 45 minute Food Technology lessons weekly.
* Students in Phase 4 (Y9-10) take part in Food Technology on a carousel basis.
* Students in Phase 4 (Y11) have up to 2 x 45 minute Food Technology lessons weekly.
* The Food Technology curriculum offers opportunities for cross-curricula learning, to ensure students make significant personal development, including:
* Preparation for Adulthood - through accredited cooking skills units.
* Forest Schools - through food provenance, growing food and cooking skills.
* Maths - through understanding the value of numbers, weight, and budgeting.
* Student’s literacy and language levels will be enhanced through the Food Technology curriculum as they encounter new terminology.

**What difference is the Food Technology curriculum making to students? (Impact)**

* All students will be engaged in learning through the effective implementation of the curriculum.
* Students will gain accreditation through the ASDAN Life Skills Challenge in Y10 and Y11.
* Most students will meet or exceed their expected progress in Food Technology.
* All students will be stimulated by the curriculum to develop their knowledge and skills in cooking which will support their preparation for adulthood.
* All students will be well prepared for their next step of learning, education, and independent living.