

Curriculum Implementation – Food Preparation and Nutrition

Key Stage 4

Key Concepts Taught



- Understanding use of the oven and techniques used in food.
- To demonstrate basic skills and consolidate routines in the food room.
- Understanding of the Eatwell guide and the importance of it in maintaining good health.
- Hygiene and safety.
- Using the nutritional programme, Dietary Reference Values (DRVs), macro and micronutrients.

How You Receive Feedback



- Self-assessment.
- Peer assessment.
- Marking of home learning tasks and written tasks completed.





How do Lessons Link to Key Concepts



- Students are involved in practical activities to make a variety of products which involves use of the oven and the grill.
- Through practical cooking activities students need to clear up and are made aware of the importance of health and safety implications.
- Dishes made explore the concept of healthy eating and wise food choices.
- Throughout Key Stage 4 nutritional analysis underpins all the products made so students can appreciate if and how dishes fit into a balanced diet.

How we get Support with our Lessons



- Drawing templates.
- Scaffolding.
- Sentence starters.
- Additional staff support from Specialised Learning provided for students along with technician support for some lessons.

Retrieval Practice Opportunities / Supporting Ways to Help us Remember



- The creation of crib sheets.
- Encourage student reflection.
- Concept maps.
- Half termly assessments.





Opportunities for Literacy



- Reading written texts.
- Recipe cards.
- Online research.

Opportunities for Numeracy



- Measuring techniques to ensure accuracy.
- Weighing appropriate ingredients.
- Data analysis of nutritional information

Opportunities for Oracy



- Individual conversations.
- Group work.
- Contribution to class discussions.

Opportunities for Character Education



- Developing independent research skills.
- Explore own interests and inspiration.
- Working as part of a crew producing dishes demonstrating teamwork.





Opportunities for SMSC



- Providing students with the opportunity to participate in making and evaluating food from other countries.
- Inclusivity.
- Inspiration.

Opportunities for Assessing Learning



- Linking learning – what we did last lesson, this lesson and what we will do next lesson
- Plenaries to reflect on learning
- Quizzes
- End of unit assessments.

