

## FOOD – CURRICULUM INTENT

### ASPIRE – CHALLENGE – ACHIEVE

The philosophy of the Food department is that this subject combines creativity and skills to develop confident, healthy and independent individuals. Students follow an inspiring curriculum with a clear direction to effectively encourage success at the next level. The focus being on skills that are useful in all aspects of our lives, whether it be socially or professionally. This subject is totally inclusive. The emphasis is placed on independence and resilience to follow a recipe and become self-sufficient. Our students develop an appreciation that eating can be an enjoyable activity and understand the role of food within society and culture.

Through studying and carrying out a range of activities the subject promotes the use of numeracy and literacy in a practical and accessible way. Students develop confidence in reading and following a recipe, comprehension of instructions to produce a final dish. Accurate numeracy skills are essential when creating high quality food items. Students develop knowledge and understanding of social, moral, ethical and environmental issues, whilst creating mouth-watering dishes that can be shared at home.

This subject at GCSE is 50% coursework which means that students need to be organised and self-motivated learners, to plan and create exciting practical solutions to specific design briefs. Intervention support is available to all irrespective of their ability to achieve success. We believe that the knowledge and skills gained from studying food will be invaluable in the future.

## FOOD – CURRICULUM MAP

**Key =** Matching colours denote links between topics either in content or skills across Key Stages

<b>7</b>	Basic practical Food Skills	Food safety	Eat well Guide	Food storage	Food Hygiene	Equipment
<b>8</b>	Developing practical skills	Where food comes from.	How the body uses food?	Cooking Methods	Staying health	Food Needs at different life stages
<b>9</b>	Multicultural Cooking	Food Diversity UK and around the world	Bourne Academy Bake Off	Cooking methods, function of ingredients	Balanced Diet	Food and Nutrition
<b>10</b>	Food commodities	Principles of nutrition	Diet and good health	The science of food	Where food comes from	Cooking and food preparation
<b>11</b>	Assessment 1 Preparation	Assessment 1: The Food Investigation Assessment 15% of total qualification	Assessment 2 Preparation	Assessment 2 Food Preparation Assessment 35% of total qualification	<i>REVISION</i>	<i>GCSE EXAMS</i>