

## **Subject: Food Technology**

**Head of Department: Ms Reid**

### **Curriculum Intent**

The Food Department curriculum integrates links between life skills, health and nutrition forming bridges to industry understanding and experiences. It is designed to enable all students to form an understanding of food and allows for each individual to find an area of food and hospitality that is of interest to them. The curriculum is sequenced to increase in depth and complexity over time so that all students can discover the impact of food and nutrition in everyday life in addition to specialist industry knowledge and skills.

All students build on their prior experiences and understanding with a culmination of backgrounds coming together in the kitchens. The holistic approach of the food department enables all students to build cultural capital combining skills for a healthy life and experiences involving the hospitality and catering industry. All students at Riverside have opportunities to engage with the food department through its essential wider curriculum connecting students to the importance of food via clubs and competitions. Our learners interests and curiosity guides their individual pathways through the curriculum and ensures all students develop skills to lead a balanced and healthy life beyond their school experience.

### **Year 8 Topics**

- Kitchen hygiene and safety
- Sensory analysis
- Nutrients in food
- Impacts of diet on health
- Practical skills in food preparation, cooking and presentation

### **Year 9 Topics**

- Term 1 – Know how food can cause ill health
- Term 2 – The hospitality and catering industry
- Term 3 – Application of industry knowledge to meet specific requirements

### **Year 10 Topics**

- Autumn Term – Nutrients in food
- Spring Term – Nutrients and meal planning

- Summer Term – Food industry and the environment
- Unit 1 written exam (40% of final grade)

## Year 11 Topics

- Autumn Term – Production planning for menu dishes
- Spring Term – Unit 2 Non-Examination Assessment (60% of final grade)

## GCSE Specification Details and Assessment:

WJEC Hospitality and Catering Level 1/2

<https://www.wjec.co.uk/qualifications/hospitality-and-catering/WJEC-Level-1-2-Award-in-Hospitality-and-Catering-Spec-A-from-2016-e.pdf>

## SMSC

We teach about a range of culture and spiritual values through food and its impact on social norms within societies. Students learn about how the hospitality and catering industry operates including equality and anti-discrimination legislation in the workplace. We ensure all students have an opportunity to express themselves through food with projects that enable them to plan dishes that represent the wide variety of cultures that form modern British values. During the course students will have opportunities to visit and interact with externally sourced professionals to further develop their understanding and enthusiasm for the vibrant and essential industry that is hospitality and catering.

### Staff Contact:

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