



Millthorpe
School

"Cooking is a philosophy; it's not just a recipe."

Marco Pierre White

FOOD

KS3 SUBJECTS ON A PAGE

OUR AIMS AND INTENTIONS

It is our aim for students to foster a love of cooking healthy, savoury dishes in order to prepare a wide range of meals in later life, whilst becoming competent in a range of cooking techniques and food science.

CURRICULUM KNOWLEDGE

The curriculum in Food provides full access to the National Curriculum and includes; the making of savoury dishes; the teaching of the Eatwell Guide and healthy eating principles and an introduction to the functions of ingredients and food science.

SUBJECT SPECIFIC SKILLS

Throughout KS3 students will be taught to:

- Understand the principles of nutrition and healthy eating.
- Consider health and safety issues when using the food room and the equipment.

- Cook a range of mostly savoury dishes.
- Consider how reducing sugar intake can aid a healthy lifestyle.
- Use a range of specialist equipment safely and hygienically.
- Cook a wide range of multicultural foods.

IMPLEMENTATION

- The Design Technology Unit overview is written and regularly reviewed and updated by subject staff.
- Lesson by lesson powerpoints and resources are QA'd by Subject Leader and shared on the M drive.
- Re-call of knowledge is supported via the interleaving of topics through starter tasks, homework and end of unit assessments.
- Formal feedback is given at least once per half term and identifies strengths

FOOD IMPLEMENTATION OF THE WIDER MILLTHORPE CURRICULUM:

RESPECTFUL	RESPONSIBLE	READY
■ Trying new foods and working independently. ■ Trying new more complex techniques and equipment safely. ■ Understanding and respecting food choices within different cultures and religions.	■ Aiming high in DT Food ATL. ■ Aspiring to the 'gold/thinking harder challenges' in lessons. ■ Engaging positively with assessments to identify next steps. ■ Using R for reflection time for personal improvement.	■ Choosing ingredients and adapting recipe to their own choice and the needs of others. ■ Being able to use alternative ingredients in recipes to improve flavours. ■ Understanding the functions of an increasing number of ingredients.

and areas for development and includes a comment on progress after each KAP.

INTENDED IMPACT

- The KS3 curriculum meets the requirements of the National curriculum.
- End of unit formal assessments are completed and show progress.

- Student's 'R for reflection' responses demonstrate that all pupils use their assessments to advance their learning.
- To prepare our students for successful KS4 study of a Design Technology subject.