

FOOD AND NUTRITION

Subject: Food and Nutrition

Teacher Responsible for Curriculum: S Hussain

Intent Statement

By the time students leave Oak Tree School on the Forest Pathway, students should be able to cook independently and understand the requirements of a balanced diet. Students will follow the AQA unit awards scheme, preparing them for potential careers in the food industry. They will develop their social skills through communicating with each other and teamwork.

Skills to be developed:

- Preparing dishes with increasing complexity
- Understanding a balanced diet and the five food groups
- Being safe and hygienic in the kitchen (using equipment appropriately)
- Preparing food from other cultures
- Following recipes with increased independence

Implementation

Students will have practical and theory lessons in Food and Nutrition. They will follow sequenced lessons, working towards developing their skills and producing practical work alongside their understanding of nutrition through both theory and practical work.

They will have the opportunity to work in a range of environments (including the school kitchen and local cafes) to develop their skills.

Students will experience demonstrations, videos, one to one support, visual aids, positive pupil feedback and independent work all support their development. Pupils benefit from seeing their work progress and naturally evaluate, adapting their ideas. This gives the young person a sense of achievement and ownership of their learning.

Across the curriculum, students will learn new skills and techniques and have the chance to revisit topics and skills to develop these to a high level.

Impact