

Design and Technology

Food Studies

Introduction

All students will be introduced to a Food course once a year throughout KS3.

Food Studies equips students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook and enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.

Curriculum Information: Key Stage 3

The units of study for Key Stage 3 are outlined below:

| Year 7 | Year 8 | Year 9 |
|--|--|---|
| Knowledge and understanding of ingredients and healthy eating; | Deepen their knowledge and understanding of food and nutrition | Extend their knowledge and understanding of food, diet and health |
| Apply the principles of <i>The eatwell guide</i> and the 8 tips for healthy eating, to their own diet | Recall and apply the principles of <i>The eatwell guide</i> and the 8 tips for healthy eating | Apply the principles of <i>The eatwell guide</i> and relate this to diet through life; and explain the dietary needs throughout life stages |
| Learn food preparation and cooking techniques | Further develop food preparation and cooking techniques | Extend food preparation and cooking techniques |
| Learn and apply the principles of food safety and hygiene | Apply the principles of food safety and hygiene | Demonstrate a range of food preparation and cooking techniques and independently apply the principles of food safety and hygiene |
| Build and apply a repertoire of skills in order to design and make high quality products for a wide range of users | Build and apply a repertoire of skills in order to design and make high quality products for a wide range of users | Build and apply a repertoire of skills in order to design and make high quality products for a wide range of users |

Curriculum Information: Key Stage 4

Hospitality and Catering Level 1/2

The units/areas of study for Key Stage 4 are outlined below:

| Unit 1 |
|--|
| The Hospitality and Catering Industry – External Exam |
| Unit 2 |
| Hospitality and Catering in Action – Internal Assessment |

Extra-Curricular Activities

After school cookery club

KS4 trip to Industry



Laverstoke Park Farm GCSE Visit



Paris 2015 Design and Technology Trip



GCSE Visit to Restaurants

