



Matravers School

Design Arts Department

The Department

The Design Arts department is recognised as a strength of the school and has a strong tradition of academic achievement at both GCSE and A Level.

The subject of Food and Nutrition currently sits within the Design Arts department and is delivered by a range of teachers within the department for key stage 3 lessons and by two subject specialists at key stage 4 and 5. The remainder of the Design Arts department consists of four full time Design teachers and one part time textiles teacher. The school is now looking to appoint an enthusiastic, ambitious and well qualified Food and Nutrition teacher to build upon the excellent standards that have been established and to replace a long serving member of the department.

Curricular Provision

The majority of students in **Key Stage 3** have 2 lessons a fortnight, with the year being evenly divided between food and textiles in years 7 and 8 and the whole year in year 9. The curriculum currently includes:

Year 7: Fruit salad, veg soup, Fruit crumble, pizza, savoury pasties. (knife skills, weighing and measuring, homemade doughs (pastry and bread) Theory is all about the eatwell guide and healthy eating

Year 8: Bread rolls, pasta bake, fruit pie, quiche, Victoria sponge (shaping, raising agents, coagulation more knife skills and weighing measuring, roux sauce) Theory around nutrition and cooking methods

Year 9: Chicken au gratin, lasagne, swiss roll, pasta, ratatouille, lemon cheesecake, baked scotch eggs, chocolate and pear tart, lemon meringue pie, cottage pie, coconut meringue cake. Theory is built on yr 7 and 8 eatwell guide, nutrition, and healthy eating as well as function of ingredients, diet nutrition and health, cooking methods, raising agents and science experiments.

Raising agents are covered in term 4 and 5 with the practical skills for swiss roll, puff pastry cheese twists, gingerbread cake, cheese and herb scone, Chelsea buns, choux pastry, tear and share tray bread.

We have recently reworked our programme of study to provide a strong foundation for the new GCSE choices; therefore students have a far greater focus on Nutrition in their key stage 3 lessons.

At **Key Stage 4** we offer AQA Food Preparation and Nutrition and VERT level 1 & 2 Food and Cookery.

At **Key Stage 5** we currently offer WJEC level 3 qualification in Food Science and Nutrition.

Extra-Curricular Provision

The department is very keen to offer the students cross curricular opportunities. Annually we work with the PE department to catering for the Sports Personality of the Year event, we also cater for external visits from the military as part of the school CCF provision. Term 6 this year will once again see the return of the Food Club. In recent years we have seen year 10 students taking part in the Rotary Club cooking competition.