

## Curriculum Area: Food Technology

<b>Duke of Lancaster Vision</b>
<p>Duke of Lancaster will provide students with an outstanding <i>holistic, ambitious, diverse, and thoughtfully planned</i> curriculum. The school will deliver <i>learning opportunities both in the classroom and beyond</i> to support the development of everyone's <i>social, emotional, and academic skills and knowledge</i> to create <i>freedom of choice for all</i> and the capabilities to lead <i>fulfilling lives with independence, success, and confidence</i>.</p>
<b>Curriculum Intent Statement</b>
<p>The intent of our food technology curriculum is to apply the principles of nutrition and healthy eating and prepare students for adult life by developing the confidence, skills and understanding to cook for themselves. Added to this, students will access a cultural capital of cookery and world cuisine that will enrich their lives. The curriculum is designed to enable our learner to cook independently and overcome safety and sensory issues they may have developed in and around the kitchen. There is a balance of theory and practical work to enable students to access suitable Key Stage 4 qualifications.</p> <p>The curriculum is structured to ensure that students have a wider understanding of the environmental impacts of their food choices and understand the provenance of foods. We aim for our students to experience cooking from different cultures and encounter a wide range of ingredients. This promotes a greater understanding and appreciation of different religions and ethical beliefs and how these have influenced people's lives. The curriculum also ensures students have a clear understanding relating to food choices and the impact that has on their health.</p>