



| Subject Intent Statement |
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| Food Technology |
| <p>Food is a part of our lives. The food technology curriculum will equip students with the knowledge and understanding of food and skills required to cook and bake. They will learn to apply the principles of food science, nutrition, and healthy eating so that they grow into independent and healthy human beings. The curriculum is inclusive and accessible to all students with any needs they may have. In year 7, students will build basic knowledge of food preparation and cooking skills. This will include basic food safety, heat transfer, the function of ingredients, and culinary skills. Students will be given the chance to cook many recipes, embedding basic cooking skills and use kitchen equipment safely. In year 8, students will complete two units of NCFE Food and Cookery Level 1 qualification. They will deepen and use their existing knowledge about food safety and hygiene to be able to prepare and cook several basic recipes. The students also will deepen their knowledge to understand people's food choices and different diets. Students will develop baking skills and investigate the science of food including staple foods, storage and packaging, they will continue practicing their knowledge of food safety in year 9. In KS4, students have the opportunity to complete BTEC Home Cooking skills level 1 and 2 and achieve a recognised qualification. In Home Cooking lessons students have continued opportunity to practice their literacy and numeracy skills in every lesson.</p> |