

<i>What is the purpose of Food Preparation and Nutrition?</i>		<i>Department Information</i>
<p>The core purpose and ambition of the Arthur Terry Food Preparation and Nutrition curriculum is to provide a high quality education that transforms the life chances of our students through a ‘knowledge engaged’ curriculum. A high-quality Food Preparation and Nutrition education will help pupils gain a coherent knowledge of Food, it’s nutritional benefits and to develop the ability to prepare and produce a wide variety of wholesome and balanced products.</p> <p>Teaching should equip pupils to develop skills to enable them to understand the working properties of food and how ingredients can be prepared for consumption. Food Preparation and Nutrition also educates students on the journey of their food, sustainability, hygiene and safety, ethics and an understanding of dietary needs. Furthermore, it allows them to express themselves creativity through the planning and preparation of their own choice of dishes.</p> <p>The curriculum will seek to enrich students' cultural capital and provide all with the foundation of how to eat healthy as well as develop skills to prepare nutritious, yet inexpensive, meals.</p>		<p>Subject Leader: Jill Patterson</p> <p>Exam board: AQA for GCSE</p> <p>Food Preparation is part of the Art and Design Technology Faculty. In KS3 students have one lesson a fortnight. In KS4 they have 5 lessons a fortnight.</p>
<i>Key Content/Topics</i>		<i>How do we assess students?</i>
7	<p>Students will:</p> <ul style="list-style-type: none"> • Be taught a range practical skills to prepare largely savoury based meals • Gain an understanding of key government health messages and understand the key principles to a healthier diet • Demonstrate, and gain knowledge of, hygiene, safety and food storage • Understand the working properties of flour • Learn about sustainability, seasonality and food miles • How beliefs can affect choices • Awareness and experience of how to use a range of kitchen equipment safely 	<ul style="list-style-type: none"> - 2 practical assessments in which students prepare a set dish - 2 written assessments
8	<p>Students will:</p> <ul style="list-style-type: none"> • Increase their proficiency in preparing savoury dishes, these will increase in complexity and demand • Develop more complex technical skills • Plan out their own nutritious meals to prepare in school 	<ul style="list-style-type: none"> - 2 practical assessments, one a teacher set dish and the other is a dish which students adapt to suit their needs - 2 written assessments

	<ul style="list-style-type: none"> • Develop a deeper understanding of what nutrients foods provide, the function of these and dietary diseases • Gain an understanding of food culture, immigration and food symbolise • Develop awareness of food production and processing • Be taught how to interpret food labels • Be educated on the impact of overfishing 	
9	<p>Students will:</p> <ul style="list-style-type: none"> • Increase their proficiency in preparing savoury dishes; these will increase in complexity and demand. Students will prepare dishes which link to a nutrition need and demonstrate higher skill • Develop an understanding of how to decorate a dish and improve presentation to make it more aesthetically pleasing • Plan out their own nutritious meals linked to a dietary need • Develop a deeper understanding of religion, culture and allergies/intolerances on food choice • Gain an understanding of Multicultural foods and how immigration shaped our food choices • Develop awareness of Food Science and prepare dishes linked to this • Be taught about Sports and Nutrition • Be educated on wellbeing and sleep and its link to diet 	<ul style="list-style-type: none"> - 2 practical assessments - 1 written assessment
<i>KS4 Food Preparation and Nutrition GCSE</i>		
10	<p>Students will:</p> <ul style="list-style-type: none"> • Develop a range of more complex preparation, making, cooking and presentation skills. They will also have a lot more autonomy to develop and ian adapt these dishes. • Gain a much wider and deeper knowledge of nutrition and apply this to practical work as well as written • Research and experiment with ingredients to gain an understanding of the scientific workings of ingredients • Cover hygiene and safety in greater depth 	<ul style="list-style-type: none"> - Nutrition Written Assessment - Mock NEA 1 and 2 written and practical - Hygiene and Safety test - Dietary Exam Questions - End of year mock exam - Assessment on student led practical product
11	<p>Students will:</p> <ul style="list-style-type: none"> • Complete real written coursework for NEA 1 and 2 and complete planned practicals alongside this 	<ul style="list-style-type: none"> - Nutrition Written Assessment - Real NEA 1 and 2 written and practical

The Curriculum at Arthur Terry

Food Preparation and Nutrition

	<ul style="list-style-type: none">• Regular exam practice• Covering content of Environmental and Ethical issues surrounding food• Gain an understanding of Food production and processing	<ul style="list-style-type: none">- Exam paper practice questions- Dietary Exam Questions- December mock exam
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Curriculum Adaptations due to Covid lockdowns

- Year 8 and 9 curriculum has been adapted to cover missed practical experiences.
- Year 10 enhanced opportunities to plan and prepare practical products.