



**Millthorpe  
School**

**“Cooking is a philosophy; it’s not just a recipe.”**

Marco Pierre White

# FOOD

## KS3 SUBJECTS ON A PAGE

### OUR AIMS AND INTENTIONS

It is our aim for students to foster a love of cooking healthy, savoury dishes in order to prepare a wide range of meals in later life, whilst becoming competent in a range of cooking techniques and food science.

### CURRICULUM KNOWLEDGE

The curriculum in Food provides full access to the National Curriculum and includes; the making of savoury dishes; the teaching of the Eatwell Guide and healthy eating principles and an introduction to the functions of ingredients and food science.

### SUBJECT SPECIFIC SKILLS

Throughout KS3 students will be taught to:

- Understand the principles of nutrition and healthy eating.
- Consider health and safety issues when using the food room and the equipment.

- Cook a range of mostly savoury dishes.
- Consider how reducing sugar intake can aid a healthy lifestyle.
- Use a range of specialist equipment safely and hygienically.
- Cook a wide range of multicultural foods.

### IMPLEMENTATION

- The Design Technology Unit overview is written and regularly reviewed and updated by subject staff.
- Lesson by lesson powerpoints and resources are QA'd by Subject Leader and shared on the M drive.
- Re-call of knowledge is supported via the interleaving of topics through starter tasks, homework and end of unit assessments.
- Formal feedback is given at least once per half term and identifies strengths

### FOOD IMPLEMENTATION OF THE WIDER MILLTHORPE CURRICULUM:

RESPECTFUL	RESPONSIBLE	READY
<ul style="list-style-type: none"> <li>■ Trying new foods and working independently.</li> <li>■ Trying new more complex techniques and equipment safely.</li> <li>■ Understanding and respecting food choices within different cultures and religions.</li> </ul>	<ul style="list-style-type: none"> <li>■ Aiming high in DT Food ATL.</li> <li>■ Aspiring to the 'gold/ thinking harder challenges' in lessons.</li> <li>■ Engaging positively with assessments to identify next steps.</li> <li>■ Using R for reflection time for personal improvement.</li> </ul>	<ul style="list-style-type: none"> <li>■ Choosing ingredients and adapting recipe to their own choice and the needs of others.</li> <li>■ Being able to use alternative ingredients in recipes to improve flavours.</li> <li>■ Understanding the functions of an increasing number of ingredients.</li> </ul>

and areas for development and includes a comment on progress after each KAP.

### INTENDED IMPACT

- The KS3 curriculum meets the requirements of the National curriculum.
- End of unit formal assessments are completed and show progress.

- Student's 'R for reflection' responses demonstrate that all pupils use their assessments to advance their learning.
- To prepare our students for successful KS4 study of a Design Technology subject.