

THE FOOD TECHNOLOGY DEPARTMENT

The Food Technology Department at Upper Wharfedale School aims to provide an exciting, challenging and inclusive learning environment for all of our students. It is our intention to provide all of our students with a curriculum which encourages them to apply the principles of nutrition and healthy eating in their everyday lives, whilst instilling a love of cooking. Learning how to cook is a crucial life skill for children both now and in later life. Throughout their time at school, we aim to encourage independent learning through practical participation and encourage our learners to develop a wider understanding of environmental impacts on our choice of foods, whilst also experiencing how different cultural foods play heavily in our everyday food choices.

The department currently consist of an experienced full-time Subject Leader who works alongside the Curriculum Leader of Design Technology. A deep understanding of the need and the ability to differentiate for mixed ability classes, supporting our SEN students, whilst stretching and challenging our most able is highly desirable in our inclusive school.

Key Stage 3 students follow the National Curriculum for Food Technology programme of study. Students will be able to prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. They will gain extensive knowledge of where and how a variety of ingredients are grown, reared, caught and processed. Students will also be aware of taste, texture and smell and how to season and combine ingredients, adapting and using their own recipes in later stages of Key Stage 3.

Students in Key Stage 4 have the option of studying for a Vocational Award in Hospitality and Catering, which contains two units of work: Unit 1 is theory based and students will acquire a broad range of subject knowledge relating to understanding the Hospitality and Catering industry. Students will look at the structure of the industry, analyse job roles and working conditions and examine the factors affecting the success of the industry. All areas of safety legislation and types of food poisoning are also covered. Unit 2 relates to Hospitality and Catering in Action. This unit is coursework based and assessed internally, with students creating a range of dishes. The course is designed to enable students to gain a good foundation of knowledge, understanding and skills that are required by the Hospitality and Catering industry. They have the opportunity to develop a variety of skills, including food preparation, organisation, time management, planning, communication and problem-solving.

The department has a strong focus and drive to develop independent learners, promoting high standards of academic achievement through making and evaluating dishes. We expect that all students develop personal responsibility and self-motivation but consider the needs of others. This equips our students with the knowledge and cultural capital to succeed in life.