

KS3 Food Learning Programme

Curriculum Intent:

We aim to develop knowledge and understanding the following topics so that students can develop an understanding of food, nutrition and provenance. This will be delivered in four areas: learning to cook healthy food; understanding where our food comes from; achieving a balanced diet and understanding how to avoid ill-health through diet.

In key stage four students follow the Hospitality and Catering specification.

| Y7 | Y8 | Y9 | Y10 | Y11 |
|--|---|---|-----|-----|
| <ul style="list-style-type: none"> In year seven all students follow the Licence to cook curriculum | <ul style="list-style-type: none"> In y8 we continue with the Licence to Cook curriculum, but start to introduce some work on the social and environmental impact of food choice | <ul style="list-style-type: none"> The structure of the hospitality and catering (H&C) industry | | |
| <ul style="list-style-type: none"> This course encourages learners to make good food choices to support their future health | <ul style="list-style-type: none"> Students learn about ethical food choice | <ul style="list-style-type: none"> Working conditions for different job roles across the H&C industry | | |
| <ul style="list-style-type: none"> We learn to make a range of healthy and nutritious food | <ul style="list-style-type: none"> We extend our learning of essential food handling skills | <ul style="list-style-type: none"> The role of the Environmental Health Officer | | |
| <ul style="list-style-type: none"> Students learn key food preparation techniques | <ul style="list-style-type: none"> Students learn about how our personal choices impact on global society | <ul style="list-style-type: none"> How hospitality and catering provision meets customer requirements | | |
| <ul style="list-style-type: none"> We also learn organisational and hygiene skills | <ul style="list-style-type: none"> We learn about how hygiene impacts on food-borne illnesses. | <ul style="list-style-type: none"> Personal safety control measures for hospitality and catering provision | | |
| <ul style="list-style-type: none"> Each child receives a Kitchen Licence to show they can work safely with food | <ul style="list-style-type: none"> Each child develops the knowledge and skills required to meet the needs of the National Curriculum | | | |

Resources to support your child

www.foodafactoflive.com

www.licencetocook.org

www.bbc.co.uk/recipes