



Curriculum Overview

Subject: Food Technology

At Osborne school food technology is considered to be a very important part of the curriculum as we aim to give our young people the necessary life skills to be able to prepare food and cook as independently as possible by the time they leave. We also aim to nurture a love of cooking, to be creative, to be able to make informed choices and encourage healthy eating. In line with the National curriculum we try to grow in the school garden our own fruit and vegetables and cook with our own produce to enable students to understand food sources and seasonality.

We have our very own café that is mainly run by The Osborne College Students. Here they have the opportunity to further develop their food tech skills in a workplace setting, as well as learning to understand how to provide the correct environment and work in a service industry.

Each term food related themes are taught around a topic which can be seen on the curriculum grid. These schemes of work are planned to be covered in a specific order from year 7 through to college. We start learning about basic ingredients and initial skills that are then repeated and developed on as the students develop their experiences and learning each year. Students are encouraged to take food home that they make and also to try and sample different foods, tastes and textures during evaluation lessons. The majority of lessons are practical and every student in the school cooks most lessons.

Key Stage 3:

In KS3 students start with learning simple key skills, like preparing foods for a packed lunch and how to prepare fruit and salad. However, as they progress through the key stage the skills taught become more challenging as students learn about cooking for different diets, how to use and prepare different ingredients, how to store food and how to plan and design simple meals. Throughout, the emphasis is always on health, safety and nutrition. Students are continuously assessed under the following criteria: designing, health and safety, making, skills, understanding and evaluation.

Key Stage 4:

Students have the opportunity to do food tech in KS4 as an option and either follow the ASDAN Food wise course or The BTEC Level 1 Home cooking skills course.

The Food wise course is a short course which involves collecting modules. It encourages students to develop knowledge and cooking skills and is mostly practical with an emphasis on cross curricular skills. Exciting projects are covered, for example, to investigate different methods to make a cake, to plan and make food for a child's 5th birthday party, to investigate different diets by making a variety of burgers and to plan and cook a meal for an occasion.

The BTEC course will give accreditation to students who on assessment demonstrate that they have learned to cook a main meal independently. This involves being organised, identifying the food and equipment needed, understanding health, safety and storage, demonstrating a range of skills and presenting a final dish. Students also learn how to share information learnt and understand the importance of home cooking.

Accreditation:

- ASDAN FOODWISE Short course
- PEARSON BTEC Level 1 Home cooking skills.