



Groveside  
School

# Whole School Food Studies

Curriculum Statement



## **Food Studies Curriculum Statement**

Through the delivery of Food Studies, we want to equip pupils with the knowledge, understanding, and skills required to plan, prepare and cook meals of their choice for themselves and others. We encourage pupils to explore a range of recipes with a strong emphasis on healthy eating as well as encouraging pupils' creative ideas towards food content and presentation.

Food Studies allows all pupils to learn and develop transferable life skills that are suitable for use in and out of school. The qualification ensures that pupils increase their skills not only in food but also across the curriculum particularly English, Maths, Science and PSHE.

Pupils will become active and informed citizens when living independently or with others. We encourage and support pupils to make beneficial lifestyle choices in their path towards adulthood so they can lead a healthier life as a direct result of our food curriculum.

A progressive curriculum is delivered across the Key Stages where a focus on knowledge and skills is at its core.

Food Studies lessons allows pupils to combine both academic and practical knowledge where pupils can work individually, in pairs and often in groups to achieve the required outcome in response to their particular need or opportunity. At all Key Stages, the emphasis is very much on active learning whether it be practical or academic.

Pupils develop their understanding and apply the principles of nutrition and health. They learn food preparation skills and what makes a healthy and varied diet and are able to produce a variety of dishes with increasing complexity and independence.

By Key Stage 4, our pupils are able to advance their cooking skills further by studying accreditations e.g. BTEC. The key aim is to achieve individual success by preparing and cooking a range of mainly hot meals confidently and autonomously, as well as building their self-esteem. Their continuing learning journey is centred around the joy of cooking for themselves, family, friends, and their community.

## **How is Food Studies taught at Key Stage 4 ?**

Food Studies is a core subject at Key Stage 4. Pupils are encouraged to gain external accreditation for their learning from the earliest opportunity. This can be through a range of awarding bodies, such as the AQA Unit Award Schemes and Entry Level Qualifications and BTEC Home Cooking Skills.

### **How is reading promoted in Food Studies?**

All teachers are expected to be aware of each pupil's current reading age, this will allow staff to differentiate all learning resources so independent reading can be encouraged every lesson and appropriate questioning of knowledge is utilised so each learner is more able to build upon their culinary knowledge.

At Groveside School, staff use an online platform called Evidence for Learning to record pupil attainment in Food Studies. This system uses the **Groveside Progress Steps** Assessment Framework.

At Key Stage 3 and 4 the **Groveside Progress Steps** cover a broad range of ability, from the 'Foundation Learning Skills' that cover Early Years education, through to the main Key Stage 3 and 4 curriculum that takes pupils from year 7 through to year 11. This helps to provide staff with additional guidance on the sequence and progression of knowledge and skills within the Food Studies curriculum helping to ensure that learning builds upon prior attainment.

All the knowledge and skills that we would like our learners to achieve by the end of year 11 are set out in sequential order on Evidence for Learning. It is our intention to ensure that all pupils progress at an expected rate, so they are able to achieve their personal best.

At all Key Stages, pupils will be assessed against the criteria each term. Each set of criteria will have 4 aspects.

*1 - Fully Supported*

*2 - Partially Supported*

*3 - Independence*

*4 - Wow (transferrable skills /Application)*