

Bankwood Community Primary School

Food technology Policy

Learning how to cook is a crucial life skill that enables pupils to feed themselves now and in later life. Food technology is concerned not only with the teaching of a range of cooking techniques to support children in becoming competent cooks; but also to understand and apply the principles of nutrition and health. As a Healthy School we want to ensure that we promote the health and well-being of the whole school community through all aspects of food and nutrition and provide consistent messages to pupils, parents and staff.

Aims

Our aims in teaching Food Technology at Bankwood Community Primary School are that all children will:

- Find enjoyment in creating tasty and nutritious food that promotes health.
- Develop skills using a range of tools, equipment and cooking techniques safely.
- Develop the knowledge and skills they need to be able to make healthy choices and understand why these are important.
- Be included within a whole school community which promotes a healthier lifestyle and ensures a consistent messages regarding healthy eating is reinforced throughout the school day.
- Have food and drink available across the school day which reinforces the healthy lifestyle message.

Teaching and Learning

Food technology is important because:

- * Learning how to cook is a crucial life skill that enables pupils to feed themselves and others.
- * It provides children with an important understanding of health and nutrition.

Food Technology is a foundation subject in the National Curriculum. Details of which are set out in 'Design and technology programs of study' and considers the teaching of a cooking techniques as well as the principles of a healthy eating and varied diet. Throughout this teaching children's design, making and evaluation skills will be further enhanced.

Teaching of Food Technology

The Food technology curriculum is organised as part of an integrated approach to learning wherein:

Food technology is integrated into the creative curriculum and cross curricular links with all areas of the national curriculum are made wherever possible.

Each class has allocated time to produce one food technology unit of work each year. This is based on a theme linking to the creative curriculum, and develops children design, making and evaluation skills.

Whenever the opportunity arises we make use of partnership and collaboration with forest school to enhance the curriculum.

The methods of working with Food Technology are varied and include individual work, collaborating with another or co-operative work within a group situation and class teaching where appropriate. Groups are of mixed ability and discussion is encouraged.

Special Needs and Disabilities

Pupils with special needs express themselves and develop confidence, as Food technology does not depend on academic ability. If required a range of cooking equipment is used to suit the needs of the pupils. All specific dietary requirements including allergies and cultural food requirements are considered and accommodated for. Every opportunity is taken to celebrate the work of pupils through self and peer evaluation.

Throughout school, care is taken to provide equal opportunities for all pupils, including Special Educational Needs and Gifted and Talented.

Progression and Continuity

Work plans for one yearly food technology based project are drawn up by individual teachers from the creative curriculum based on the skill progressions sheet by the Design and Technology leader.

Assessment

Feedback to pupils is through marking of work which:

- Aims to be positive and constructive- next step
- is usually whilst a task is carried out through discussion between child and teacher

Assessment is mostly carried out informally by teachers in the course of their teaching. Suitable tasks for assessment include:

- Small group discussions perhaps in the context of practical tasks
- Individual discussions between teacher and pupil
- Peer and self-assessment.

Health & Safety

It is important that children get to use a wide range of tools and cooking techniques. The health and safety aspects of food technology form an important preparation for children for real life. They will be taught about the use of tools and techniques in accordance with health and safety requirements. For example:

Storage:

- The appropriate storage of tools and food.
- The consideration of sell-by dates.

Preparation:

- The importance of hand washing.
- The correct and safe use of equipment.
- The importance of clean equipment.

Cooking:

- The correct temperature is used for cooking.
- Correct Health and Safety procedures and correct equipment must be - used when handling hot food.

Cleaning up:

- All food rubbish is disposed of appropriately and all equipment is cleaned and put back after use.

Staff will ensure that:

- Careful supervision in small groups with some activities and materials where the risks are higher.
- Materials are selected that are safe to use in schools, risks are carefully assessed and appropriate steps taken to minimise risk.

Equal Opportunities

As a school we are committed to ensuring that all pupils have equal access and opportunities in Food Technology, regardless of race, gender or disability.