



Our Curriculum: Food and Nutrition

Has a shared core in all stages	Develops key knowledge and skills from KS2 to KS3	Goes beyond the National Curriculum	Embeds equality and diversity and reflects the local context
<p>The Food and Nutrition curriculum develops pupils' food experiences through introducing them to different ingredients and dishes</p> <p>Pupils understand the importance of nutrition and food hygiene</p> <p>Key knowledge is taught through a process of:</p> <ul style="list-style-type: none"> • Research • Design • Planning • Making • Evaluating <p>Pupils work safely and they can measure, weigh and cut with accuracy and tolerance</p> <p>Pupils develop the confidence to cook a range of dishes with increasing independence</p>	Case Study 1 - Evaluation	<p>Cookery clubs with seasonal links</p> <p>Educational visits including: Borough Market, Farm School and Cadbury's World</p> <p>Duke of Edinburgh Award Skill Section - cookery</p>	<p>Special occasions from different cultures, religions and countries are studied</p> <p>There are opportunities to try food from different cultures</p> <p>Chefs and cooks of different genders are used as an inspiration</p> <p>The cost of living is taken into account in the curriculum design - there is a focus on meals that pupils can cook at home with simple ingredients</p> <p>Pupil Premium funding is used as appropriate to ensure that all pupils are able to fully engage in the cooking experience</p> <p>Pupils are given alternative suggestions for ingredients such as halal and vegan options</p>

Equivalent Weekly Guided Learning Hours: EYFS - 0.5, KS1 - 0.5 (part of DT), KS2 - 1 (part of DT) , KS3 - 1, KS4 - 3