

Curriculum Rationale

Food and Nutrition



William Hulme's Grammar School
The best in everyone™
Part of United Learning

Intent

"By instilling a love of cooking in pupils will also open a door to one of the greatest expressions of human creativity"

Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and healthily, now and in later life.

Implementation

Pupils are taught how to prepare and cook food safely, applying the principles of nutrition and healthy eating.

- Pupils cook a variety of predominantly savoury dishes
- Pupils can plan, prepare, and cook a range of dishes that enable pupils to lead a healthy lifestyle
- Pupils know and understand nutrients and function of ingredients in the dishes they cook
- They understand how food is produced and the impact this has on the environment
- Pupils celebrate the diversity of our school by experiencing a range of ingredients and dishes from around the world and develop a culture of tolerance and understanding

All the above is taught through practical sessions, demonstrations, experimental work and theory-based lessons.

We regularly celebrate pupil achievements through Interhouse competitions where we inspire our pupils to showcase their abilities.

Impact

A baseline test is set to all pupils in Year 7 to assess prior knowledge and key topics to develop. We measure the impact of the food curriculum through practical outcomes which are assessed throughout the course using clear assessment criteria. Regular tests are used to assess pupil understanding and help reinforce knowledge. Online platforms such as Seneca, Kahoot and eRevision are used with self and peer assessment to further embed and develop skills, knowledge and understanding.