



Food Technology

Rational

At Pens Meadow we understand that a healthy, balanced diet improves both the quality of life and improves life expectancy. We believe that it is important that confidence around food begins in the EYFS enabling pupils to explore a range of food using sensory exploration, building foundations, and developing a sense of curiosity. In EYFS and lower phase, we introduce our pupils to simple vocabulary and basic techniques which enable them to start building scientific schemas that can be built upon as they progress through school.

Many of our pupils have sensory issues around food or a dysphasia eating programme and our food technology curriculum has been developed so that it is inclusive of all pupils regardless of any barriers they may face.

Our food technology curriculum is a conceptualised curriculum based upon up-to-date research about how children learn as well as how to meet the ranging needs of learners with complex difficulties. It builds upon the expectations of Birth to Five Matters and the National Curriculum whilst reflecting the views of all school stakeholders at Pens Meadow School. These documents have been carefully broken down into meaningful components and carefully sequenced to enable pupils to revisit and review previous learning and build upon their developing understanding.

Curriculum coverage has been planned to ensure that all pupils have opportunities to develop an appreciation of nutrition and healthy eating whilst developing a love of cooking from EYFS to Key stage 3. In key stage 4 pupils are given opportunities to develop catering and hospitality skills through work related learning and preparation for adulthood. In year 14, all pupils engage in OCR Life and Living skills developing a deeper and broader understanding of food and its preparation.

Our cyclic approach, to food technology curriculum coverage, ensures that all pupils have opportunities to develop their knowledge progressively as they move through school, whilst revisiting key content ensuring learning is embedded.

Our food technology progression document enables learning to be pitched at individual pupil's zone of challenge in line with their development level enabling the planning of accurate end points and targeted progress.

Intent

At Pens Meadow School we aim for our pupils to develop a natural curiosity and an understanding of the world around them whilst preparing them for life beyond school. Cooking is a crucial life skill and it is important that pupils develop healthy behaviours in relation to their life style and food choices. Pupils are encouraged to develop an appreciation of nutrition and healthy eating whilst learning to cook healthy, tasty and economical meals.

Pupils are supported to develop specific food technology skills and knowledge which will provide the foundation for their developing understanding. We do this by ensuring learning is meaningful for our pupils and that this is chunked and revisited over pupil's time in school to support them to make links and develop long term learning. Our food technology topics have been carefully selected to enhance pupils developing understanding of economic and social structure of culture both in historic and modern times as well as an appreciation of differences in the food associated with a range of cultures and traditions.

We ensure that our pupils are provided with rich, high-quality learning that aims to:

- Enable pupil to communicate their understanding and interest in food technology through carefully adapted experiences supported by a total communication environment.
- Explicitly teach food technology vocabulary including names of foods and basic techniques alongside new knowledge.
- Instil a love of cooking.
- Apply the principles of nutrition and healthy eating.
- Learn, apply and develop mastery of simple techniques and practical experiences.
- Learn about a wide variety of ingredients.
- Develop confidence with cooking and tasting food outside of their experiences and used in other cultural traditions or in previous historical eras.
- Promote respect of other cultures.
- Develop an understanding of the impact of their food choices.
- Make links between the food grown in horticulture and where other food comes from.

