

FOOD TECHNOLOGY DEPARTMENT

The department consists of a hardworking team with a passion for food and cooking that allows pupils to showcase technical cooking skills and knowledge of food.

The food technology department has three teaching rooms that contain fully fitted kitchen areas and a separate demonstration area. All classrooms have an area for written work to be carried out and have interactive whiteboards with speakers, and visualisers, which can be linked to the teacher's laptop. There are computer facilities available in each classroom in the form of laptops, available in all rooms. We have a full time food technician that supports the department.

There are comprehensive schemes of work in place for KS3 and KS4, which are constantly being developed to ensure that they are up to date and provide an excellent and enriching experience of food, preparation, and nutrition. Pupils in Years 7, 8 & 9 receive one 60-minute lesson each week for the whole year. Pupils are taught in mixed ability groups with class sizes of 24 or below. In Years 7 and 8 pupils lessons are based around the Eatwell Guide and food commodities. Lessons are taught through a mixture of theory, food science investigation tasks and practical assessments. In Year 9, pupils have the opportunity to build on technical practical skills and knowledge of current food issues.

In Years 10 & 11 Pupils have an option to choose either GCSE Food, Preparation and Nutrition or Technical Award Level 1/2 Hospitality and Catering. Pupils are taught in mixed ability groups and complete a range of both formal and informal assessments in the form of extended writing activities in class, as well as mock and real examinations. Pupils complete a mixture of practical and theory lessons working individually or as part of a group.

We follow the Eduqas and WJEC exam board and the food technology examination results are good and continue to improve. In 2022 we achieved 89% at a grade 4+. We hope to maintain these excellent results.

As a department we provide extra-curricular activities such as food club and year 11 technical skill support club. We encourage pupils to take part in our themed bake off competitions throughout the year. As part of KS4 pupils attend a trip to the Midland Hotel in Manchester and participate in a chocolate masterclass.

If you would like any further information, please contact the Academy.

Lindsey Bibby
Head of Food Technology Department
June 2023