

Bacup and Rawtenstall Grammar School

Teacher of Food Technology & Textiles

The Food & Textiles department is staffed by experienced subject specialists. There are two full time members of staff teaching across both KS3 & KS4 Food and Nutrition and KS3 Textiles. The department is supported by a full-time technician in Food who has responsibility for ordering and preparing ingredients and equipment for demonstration and experimental work, hygiene and safety checks, laundry and cleaning and a practical support in the lesson. There is also a part time technician to support the delivery of Textiles. The department work very closely with the teachers of Design and Technology so that the delivery of our Technology rotation is both challenging and explores and develops the cross curricular links across all material areas.

The department is exceptionally well resourced with two purpose-built food classrooms, one for demonstration and theory work and one for pupil practical work. There is a specialist Textiles classroom and also access to ICT facilities. Each room is equipped to support the teaching of 20 pupils.

We follow a two-week timetable and each lesson is 1 hour long:

* Year 7 & 8 pupils have 3 lessons over two weeks for a 13-week rotation in Food & Nutrition, Textiles & Design & technology.
* Year 9 pupils have 3 lessons over two weeks for 26-week rotation. They study a double rotation of Food & Nutrition and one rotation of Design & Technology.
* Year 10 pupils have 4 lessons over two weeks in GCSE Food Preparation & Nutrition
* Year 11 pupils have 5 lessons over two weeks in GCSE Food Preparation & Nutrition

At KS3 all pupils follow a varied and structured curriculum based around engaging, well-resourced projects with the emphasis on developing knowledge and understanding and practical skills in preparation for GCSE Food Preparation & Nutrition and GCSE Design & Technology.

At KS4 GCSE AQA Food Preparation and Nutrition is an option subject with a good uptake. There are currently 2 year 10 classes and 3 year 11 classes. It is an exciting and creative subject which focuses on nurturing pupils’ practical skills whilst developing a strong knowledge and understanding of food nutrition, food science, food safety, food choice and food provenance.

At KS5 year 13 students participate in the SOS cook enrichment programme which offers students the opportunity to develop practical skills and impress new friends at university with their cooking abilities. This is a fun and practical enrichment where the students learn how to cook up some great student staples and treats that are tasty, nutritional, affordable and impressive.