



Food Technology

Food Technology is a 'Life Skill'. It allows the students to develop their interest in food by tasting, creating and making dishes with a variety of ingredients. Throughout KS3 and KS4 they develop knowledge, understanding and skills in order to create their own recipes. There is a focus on practical tasks involving hygiene, safety, healthy eating and cultural foods in KS3. In KS4, success is built upon these foundation skills using different equipment and complex dishes. High expectations and excellent teaching lead to high standards and achievement at all levels with students of all abilities fulfilling their potential.

Years 7 to 9

The Academy operates a carousel system, and the students will study a Food and Nutrition module in each year group which will rotate with Textiles, Art and Graphics. The ethos of Food Technology is to allow our students to develop their practical skills using a variety of predominantly savoury and some sweet dishes. In Year 7 and 8 there is a design task. In Year 9 students start a course that prepares them for BTEC Level 2 in Hospitality and Catering.

Years 10 and 11

At the moment the Academy offers Eduqas Level 1/2 Vocational Award Hospitality and Catering. Students on the course are encouraged to work independently to develop their practical skills and manage their time effectively. They enjoy preparing and cooking highly skilled dishes and always pay attention to detail. The students are also encouraged to work alongside each other professionally as they would in an industry-based scenario.

Extra curricular activities

The department offers a 'Cooking Club' in enrichment time and also organises a 'Belvedere Bake Off' to raise money for charity. There are also trips out to receive food manufacturing experience and students also gain practical experience from industry-based professionals facilitated by the Chefs at CMC management who work closely with the Academy.