



## FOOD TECHNOLOGY/CATERING

*"I liked food tech because we got to learn about how much sugar is hidden in foods which was really interesting. My favourite practical was making flapjacks because we got to adapt the recipes"*

*"Food tech was really fun. I enjoyed all the practical's and learning about different diets and ages. Lessons were a good mixture of theory and practical. My favourite practical*

*was making pizza from scratch including the sauce and the base"*



### KS3 Food Pupils

### Curriculum Intent

Food Technology and Hospitality and Catering at Stonehenge aims to encourage all pupils to actively engage in cooking and healthy eating. We promote healthy cooking and eating and introduce students to a wide variety of foods and cuisines. We offer a wide and varied curriculum that will encourage participation and inspire our pupils to be able to cook for themselves and their family. Through the practical lessons, we teach students the benefit of making things from fresh ingredients. Every student has the opportunity to be able to adapt dishes to their taste and experiment with new ingredients and flavours. Everyone is encouraged to do their best regardless of their cooking ability.



### Expectations

In food technology, we expect every student to have an awareness of their health and safety, and the safety of those around them. We encourage students to use equipment safely. Pupils are also expected to provide their own ingredients which is updated on SMHW when needed.



Failure to bring in ingredients without a note or reason will lead to that pupil missing out on a practical.

At KS3, pupils will have small theory homework tasks to complete as well. These will range from online quizzes to health and safety posters.



WJEC Level 1/2 Hospitality and Catering introduces students to the Hospitality industry through looking at job roles, establishments, health and safety and health and hygiene. This course is for anyone who wishes or has an interest in the industry whether it be in Hospitality or Catering. Unit 1 consists of a written exam about many different elements to the industry. This is worth 40% of the course.

Through practical work, pupils will learn a variety of high level cooking skills and work towards a 3 hour practical exam in Year 11. For Unit 2, pupils plan, prepare and cook 2 dishes and sides for their final exam and need to demonstrate as many high level skills as possible. Alongside this is a coursework document that needs to be completed and handed in at the same time as their practical exam. The coursework is focused on nutritional needs, age groups, cooking methods and their plan for their practical dishes.

Pupils are encouraged to be open minded at GCSE equivalent level and willing to cook new foods that they may not have experienced before. Pupils need to be able to demonstrate safe handling of food and equipment and competence and confidence in the kitchen.

Throughout KS4, pupils will be expected to bring in their ingredients. This does come at a slightly higher cost compared to KS3 however ingredients are sent out via SMHW in advance and practical lists can also be sent out to parents to prepare. Pupils will also be expected to complete theory homework as these tasks will feed into theory lessons and help build prior knowledge.



# THE STONEHENGE SCHOOL

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*Striving for excellence, exceeding expectation.*