



Curriculum Intent and Implementation

Food Department Intent

The food curriculum at Bishop Walsh Catholic School aims to equip our pupils with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and health. They will demonstrate how to make connections between theory and practice so that pupils are able to apply their understanding of food and nutrition and food science to practical cooking. The subject aims to encourage pupils to develop strong practical skills and techniques giving them the ability, expertise and confidence to feed themselves and others. We believe these are key skills for life which can help towards creating a healthier society. The subject also aims to help pupils understand the challenges faced when it comes to supplying the world with nutritious and safe food.

Daily/weekly review:

In every food theory lesson, we begin with a 'Do Now' task which tests prior knowledge from the previous lesson and from previous topics. Pupils use the back of their exercise books or mini whiteboards to answer the questions, which allows the teacher to check the class's prior knowledge quickly and decide whether to move on or re-teach content.

For home learning, pupils at KS4 are expected to produce revision cards which are checked by their class teacher. Pupils are then encouraged to use these for retrieval practice and revision prior to the end of topic tests.

Modelling:

In the department, we model practical techniques for pupils by spot demonstrating key processes and skills to enable them to carry out practical activities correctly and safely.

At KS4, we model answers to past exam questions to enable pupils to see how they can apply their knowledge and understanding accurately, and to develop effective exam techniques.

Explanation and reading:

In food, pupils engage in guided reading with the prepared booklets. Teachers read aloud whilst the pupils are directed to highlight key points and subject specific vocabulary. We stop at relevant points in the text to ask questions, checking understanding on the content covered and applying real life links where applicable.

Deliberate Practice:

Pupils are provided with opportunities to apply their knowledge and skills in independent practice. The prepared knowledge booklets have a range of questions and tasks for students to complete

which target the key knowledge for each topic. Pupils are also able to demonstrate key techniques and skills in the production of a range of practical dishes.

Students are frequently asked questions throughout practical and theory lessons. This is used to check for understanding and allow students to verbalise their answers using correct terminology.