

Food Department Curriculum Statement

"Cooking is, without a doubt, one of the most important skills a person can ever learn. Once someone has that knowledge, that's it - they're set for life"

-Jamie Oliver

The Food industry is the largest employer in the UK, with Banbury providing many opportunities for work in Hospitality and Catering. Here at Wykham Park Academy we are driven to ensure our students leave with the best opportunities for employability. Catering is offered at the local Collage, providing further education for many of our students. In the Food Department we strive to provide an authentic education for the 21st century where we equip our students ready for a highly competitive and fast changing world. We are privileged to have such a caring, kind and loyal student body. For those that need it, we are working hard to help support them in overcoming any social disadvantage. We provide ingredients and resources for all who need it, helping to remove any barriers to their learning. We are learning how to think hard, to struggle, and to achieve. Through a creative and relevant curriculum the Food department enables students to be good listeners, excellent problem solvers and resilient. We do this by embedding skills such as how to plan, monitor and evaluate in a self-regulatory way. These key life skills are what will make them desirable employees of the future.

Key Stage 3

In year 7, 8 and 9 students will be following a rotation "carrousel" of learning where they will cover one or two units focussed on Food Preparation and Nutrition. These units are intended to cover the National Curriculum Cooking and Nutrition programme of study. Students will understand and apply the principles of nutrition and will learn how to cook predominantly savoury dishes that will enable them to feed themselves and their families. Students will begin to build up their understanding of hygiene and safety, and apply this when learning crucial life skills. From Unit 2 in year 9, students will complete more scenario based learning in preparation for undertaking the Hospitality and Catering GCSE.

Key Stage 4

In year 10 and year 11 students will specialise in Hospitality and Catering GCSE. They will gain a broader understanding of Hospitality and Catering in Industry and in Action. Students will build up their menu planning, and their ability to create products to meet specific demands. Students will refine their planning, monitoring and evaluating skills by having the freedom to make dishes of their choice based on a given brief. Students will also improve their understanding of the requirements of different establishments and types of service, which in turn will help prepare them for the world of work. Their understanding of nutrition and the functions of ingredients will develop during the 2 year course helping to instil a love of cooking in our students.

Cultural Capital

Across all year groups we will continue to grow students' cultural capital. Teachers of Food subjects will be active role models for the types of manners, attitudes and respect that we want from our students at Wykham Park Academy. Through consistent approaches in active listening, thinking hard and problem solving students will gain confidence in these social assets that will in turn promote their employability.