



| Vision | Intent | Implementation | Impact |
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| <p>Creating a safe environment in the food technology room is an essential part of our vision. These classrooms are a place where cooking and food preparation activities take place, where systems are in place to protect students and staff from potential hazards.</p> <p>Students are provided with frequent opportunities to cook and prepare dishes. Hands-on activities allow them to see the direct results of their efforts and feel a sense of accomplishment. This ensures that they stay motivated and inspired in their studies.</p> <p>Through learning about different foods and culinary traditions, students understand the cultural significance of food in various societies. They also learn how food is used in rituals, celebrations, and everyday life, reflecting cultural values, beliefs, and history.</p> | <p>At Baldon School, all aspects of the school ethos, 'Innovate, Focus and Achieve' are underpinned across each subject area. In Hospitality & Catering we strive to embed these principles within our curriculum:</p> <p>Innovate: The hospitality curriculum aims to offer students the opportunity to develop exciting, creative practical food preparation skills across a wide range of different food products from various different countries.</p> <p>Focus: Our focus is on supporting all students to learn key skills and knowledge, to enjoy the creative curriculum and make links between the subject and their further education and work life.</p> <p>Achieve: We intend all our students to reach their potential,</p> | <p>Skills in this subject are sequenced in Year 10 and 11, with students drawing upon the knowledge they have gained from KS3 food technology. Experienced practitioners lead the learning through high skill demonstrations and practical lessons. These are specifically planned to incorporate opportunities for questioning and assessment, allowing individuals to develop their abilities. The theory of hospitality and catering is also taught through innovative approaches, with subject specialists making learning interactive and engaging. Regular opportunities to assess student knowledge are built into the curriculum, providing teachers with the opportunity to build comprehension where needed. Synoptic learning is also incorporated into schemes of</p> | <p>Teachers in this subject area work closely with faculty and senior leaders within school in order to receive any support they need when reaching student targets. Due to their constant awareness of where students should be in relation to their end result, the grades in this area are historically above national average. Following annual results, teachers will meet with the deputy and headteacher to discuss individual teachers and the class as a whole. This allows accountability to be in place, but also for teachers to continue their development in the journey to further raising results. Many monitoring techniques are used to verify the high level of learning in this subject. Teaching staff are asked to submit student work to faculty leaders on a regular basis, allowing leaders to check that content and</p> |



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| <p>We aim to maintain a calm and purposeful environment for students, promote relaxation and stress reduction through the discovery of food. Engaging in hands-on cooking allows individuals to focus their attention on the present moment, diverting their minds from worries or negative thoughts.</p> <p>When considering social mobility, food technology encourages innovation in food product development, food safety practices, and sustainable food production methods, contributing to economic growth and social change</p> | <p>supporting disadvantaged, disaffected and higher students where their education has been disrupted. Through high quality teaching and learning, staff identify students in need of additional support and provide in class intervention in a supportive and caring manner.</p> <p>Our KS4 curriculum in hospitality allows the students to complete the WJEC vocational qualification in hospitality and catering. Within this, students will understand the working world of this growing industry, as well develop their creative and practical cooking skills. Specialist teachers will guide students through the two year process, imparting their knowledge and experience in order for individuals to make the most progress possible. Assessments will take the form of regular quality mark activities which are both theory and practical based. These give students rich feedback which</p> | <p>work which ensures previous learning is recalled regularly, making sure that understanding of topics is secure.</p> | <p>assessment is in line with school expectations. Learning walks and planning checks are also carried out frequently. These allow teachers to receive any support needed in order to maintain the highest standards.</p> <p>Students inform us via student voice questionnaires that they very much enjoy this subject and particularly appreciate the way in which it encourages their creativity and practical skills.</p> |
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| | <p>directs them clearly on how to improve their practical and academic performance.</p> <p>Throughout the two years, carefully designed schemes of work ensure that the students cover all aspects of the hospitality and catering specification. This includes a controlled assessment which is based on a specific design brief, and an examination which focuses on the vocational aspects of the hospitality and catering industry. These briefs promote inclusivity by focusing on diverse client bases. As a result of these schemes of work, students will also develop key cooking skills which will accelerate in order of difficulty as they progress through the course.</p> <p>Cooking requires patience, especially when preparing complex dishes or waiting for food to cook properly.</p> | | |
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| | <p>Overcoming challenges in the kitchen cultivates persistence and the ability to persevere through setbacks, fostering students' resilience. Our KS4 curriculum also exposes children to a variety of cuisines from around the world. Exploring recipes and ingredients from different cultures provides a tangible connection to diverse traditions, customs, and culinary practices.</p> <p>The nature of the course presents many opportunities to link content to the possible careers that can be explored in the industry. These will be discussed in depth throughout the teaching of the subject, with students being involved in vocational external visits. We will also invite industry specialists into school to inspire and educate the students.</p> | | |
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