

ABC Links to literacy

We are able to use a wide range of sensory language and technical terms to effectively describe analyse, and make recommendations for a healthy diet and safe food preparation practices.

AUTUMN -1 and 2

Topic name: **Preparing for a practical including Health and Safety**

Why study this topic?

Students will learn what food comprises a healthy, balanced diet, they will learn how to make healthy choices and will be able to critically analyse a given diet. Students will also enjoy cooking and eating their own healthy meals.

SUMMER – 1 and 2

Topic name: **Preparing for a practical including Health and Safety**

Why study this topic?

Students will be able to describe how to prepare, cook and store food safely and hygienically. Students are able to carry out these principles when cooking, storing and preparing food. Students are able to evaluate their own practice and make recommendations that will enhance health and safety.

Subject Intent Statement

Students love Food at OAE. Not only do they enjoy the practical and eating side of Food but we ensure that students also understand the importance having discussions, reasoning and writing evaluations. We want our students to have a full appreciation, including where food comes from, how to cook attractive, tasty and nutritional meals and how to do this safely and competently.

SPRING – 1 and 2

Topic name: **Preparing for a practical including Health and Safety**

Why study this topic?

Students will be able to describe current healthy eating advice and apply this to the foods they eat as well as the foods others eat. They will be able to identify problems associated with malnutrition and obesity and make recommendations as well as create alternative healthy diets.

123 Links to Numeracy

In Food we develop numeracy through learning to weigh and measure with accuracy.