

Food Technology Policy Oaklands School September 2016

Food Technology Coordination across the school: Tom Campion

Date of Policy Review: September 2019

Aims and objectives:

The focus of Food Technology is to develop a clear understanding of basic life skills and to promote independence. The importance of food technology for pupils with learning difficulties is that it provides practical learning experiences which make it accessible to all students.

Aims

1. Make choices and to be involved in sensory and communication activities
2. Consider the needs and preferences of others, as well as themselves so helping to develop their social experience.
3. Communicate using a range of methods (Makaton, PECS, verbal language)
4. Carry out practical tasks in which they all can make a contribution to the development of individual or group projects, rather than working to predetermined goals.
5. Work at their own pace and level, with appropriate support staff support and intervention.
6. To promote good health in line with our Healthy Schools initiative.
7. Develop basic kitchen skills
8. Develop their independence
9. Transfer functional skills in numeracy and literacy into practical situations.

Teaching and learning

The principal aim is to develop students' knowledge and increase their independence skills. Students are taught through a mixture of whole class teaching, small group and individual teaching activities. During lessons students are given the opportunity to work on their own, and to collaborate with others, listening, and communicating needs and ideas. They have the opportunity to use a wide range of materials and resources, including ICT.

Tasks are differentiated so they are challenging but achievable for all learners. This is achieved through a range of strategies:

- Setting common tasks that are open-ended and can have variety of results
- Setting tasks of increasing difficulty
- Providing a range of tasks which can be achieved independently
- Providing activities rich in range of challenge which increasing decision making

Health and Safety / healthy working practice for staff and students

- Hands need to be washed before the activity commences with warm water and soap and dried with a paper towel.
- Protective clothing should be always be worn when preparing food and safe protective/closed footwear should be worn to protect feet from equipment that may be dropped accidentally in this environment.

- Cleaning materials for this room will be stored in a cupboard out of reach of students.
- Surface and floor areas should be cleaned by staff
- Care and consideration should be taken at all times with regard to allergies, dietary needs and culture.
- There is a Food Technology assistant who works 4 mornings a week. He should be fully briefed by staff of any jobs which need to be undertaken and is responsible for keeping all areas of the Food Technology room/fridge/cooker clean.
- Long hair must be tied back
- Watches and rings should be removed
- Aprons should be worn

Assessment and Recording

This is in accordance with the school policy on assessment and recording.

Planning

Long Term Plans give an overview of what is to be taught each term at each key stage. Medium term plans have been devised to support short term module plans. The termly modules provide an outline for lessons. Learning is encouraged through a variety of teaching strategies including multisensory approaches. Lessons are planned to meet students' individual needs so they can develop skills for life. Activities will include visual work, symbols, object of reference, real life activities and individual simple tasks.

Key Stage 3	Autumn	Spring	Summer
Year 1	Developing Skills Kitchen Skills	Cooking Towards Independence	Portable food Packed lunches
Year 2	Developing Skills Cooking Methods	Cooking Towards Independence - Combining Ingredients	Portable Food Picnic food
Year 3	Developing Skills Food from around the World	Cooking Towards Independence	Portable Food Party food
Delivery of Food Technology in KS3 Students currently have a double afternoon session where they can develop basic cooking techniques such as spreading, chopping, grating etc.			

Key Stage 4			
	Autumn	Spring	Summer
Years 1/2	Life Skills/Planning, Shopping, Cooking, Eating, Clearing away and washing up		
Delivery of Food Technology in KS4 In KS4 students go to buy ingredients at local supermarkets and then return to prepare their own lunch. They are encouraged to develop basic 'survival cookery' skills.			

Delivery of Food Technology in the 6th form

In the 6th form students are encouraged to continue to develop skills through cooking their own lunches. This is done on rotation. They are given the opportunity to develop further vocational skills as part of the Vocational 'Café' module where they make and sell sandwiches to staff at break time.

Resources:

School has a wide range of resources to support the teaching of food technology. Classrooms have a range of basic resources, with more specialised equipment being kept in food technology room. This includes ICT equipment.

All ingredients are provided for the students and each year the budget is agreed by the Governing body.

Cross curricular links:

Literacy

Food Technology contributes Literacy by providing valuable functional opportunities to reinforce learning in literacy (writing lists, reading recipes etc.)

Numeracy

Food Technology contributes to the teaching of numeracy by providing valuable functional opportunities to reinforce learning in numeracy (Using money, weighing, measuring, comparing, following a recipe etc.)

Date Adopted by Governors:

Signed by Chair of Staffing Committee: