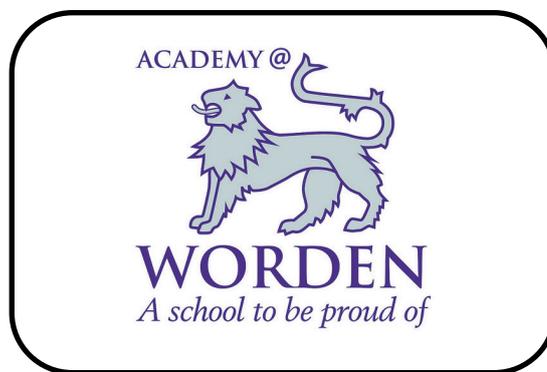


ACADEMY @ WORDEN



Food Technology Policy

- **Food technology is a practical subject with a theoretical aspect of Food Science and Healthy Eating to provide opportunities for all learners to produce healthy and good quality meals.**
- **Food technology sessions should develop an understanding of where food comes from, whether a simple back garden vegetable or long distance import.**
- **Teaching should promote initiatives that support sustainable living and equality such as organic and fair-trade produce.**
- **Food technology sessions should promote knowledge and understanding of the importance of health and hygiene in a meaningful and accessible way to the pupils.**
- **A large proportion of the learning that takes place within food technology is directed at individuals becoming independent with regard to food and associated activities, learning skills for life.**

Aims

The aim of Food technology at Academy@Worden is to develop skills, knowledge and understanding to the best of each pupil's ability, using a range of ingredients, tools, techniques and technologies safely.

All pupils have opportunities to participate in all aspects of Food Technology and where Health and Safety allows.

Food Technology encourages pupils to develop an understanding of the ways in which foods have been grown, prepared and eaten in the past and present to meet the needs of people across the world.

Food Hygiene reflects the standards used in a small business environment wherever possible with an aim to develop pupils' personal hygiene standards. To enable the pupils to make informed choices in order to maintain a healthy lifestyle.

Strategies for Putting Policy into Practice

Staff are considerate of pupils' individual needs, for example dietary or religious requirements.

Realistic food environments or simulations are used to increase the understanding and experience of pupils.

- Batch production techniques and repetition of skills are used whilst ensuring progression in learning takes place.
- Equipment is used creatively or specialist equipment put in place to allow access for all pupils where Health and Safety allows.

Assessment and Recording

All progress will be recorded through a range of evidence including photographs, videos and pupils' work. Pupils should be assessed in a way that is relevant, informative and appropriate to the individual.

Pupil Responsibility

To bring in recipes which are given by the class teacher to the following weeks lesson. If pupils forget their ingredients they will complete theory work in the lesson and receive a C3/ C4 detention.

Pupils bring ingredients into the food room prior to the start of school, the food must be clearly labelled with your son/daughters name and class (preferably both bags one for the fridge and one for the storeroom) The perishables must be placed in the fridges which are kept at 5°C or below or in the storeroom for dry products. The food is then stored at appropriate temperature prior to cooking lesson.

Food Safety

Following the practical lesson- food is then cooled for no more than 90 mins then replaced back into the fridge. Pupils must collect the food after 3pm the same day, if the food is NOT collected this will be disposed of the following day, due to high volume of daily practical lessons.

Parental Responsibility will be:

If pupils don't have ingredients due to unforeseen circumstances, parents should provide a letter for the member of staff and appropriate work will be set. Please be aware most food lessons now are a double lesson and skills are being increased each lesson. When pupils bring food home, please ensure when re heating food is piping hot throughout prior to serving.

Enjoy the lovely dishes your son/ daughter has prepared 😊