

Food Technology

Learning at Highfield Littleport Academy



HIGHFIELD LITTLEPORT ACADEMY
An Active Learning Trust School

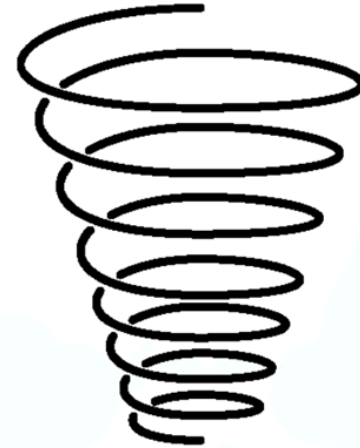
What do we want to achieve?

Our aim is to prepare our young people for the tasks they need to master for independent living.

- * Hygiene and safety in the kitchen
- * Learn basic skills needed
- * Follow a recipe made simple with a visual list of steps and ingredients
- * Build simple recipe prompts to ensure instructions are followed in the right sequence
- * Exposure to food or meal options to support our students when deciding what to eat or encourage healthier choices
- * Access to ability / age appropriate resources
- * Acquire basic kitchen skills to increase confidence and resilience

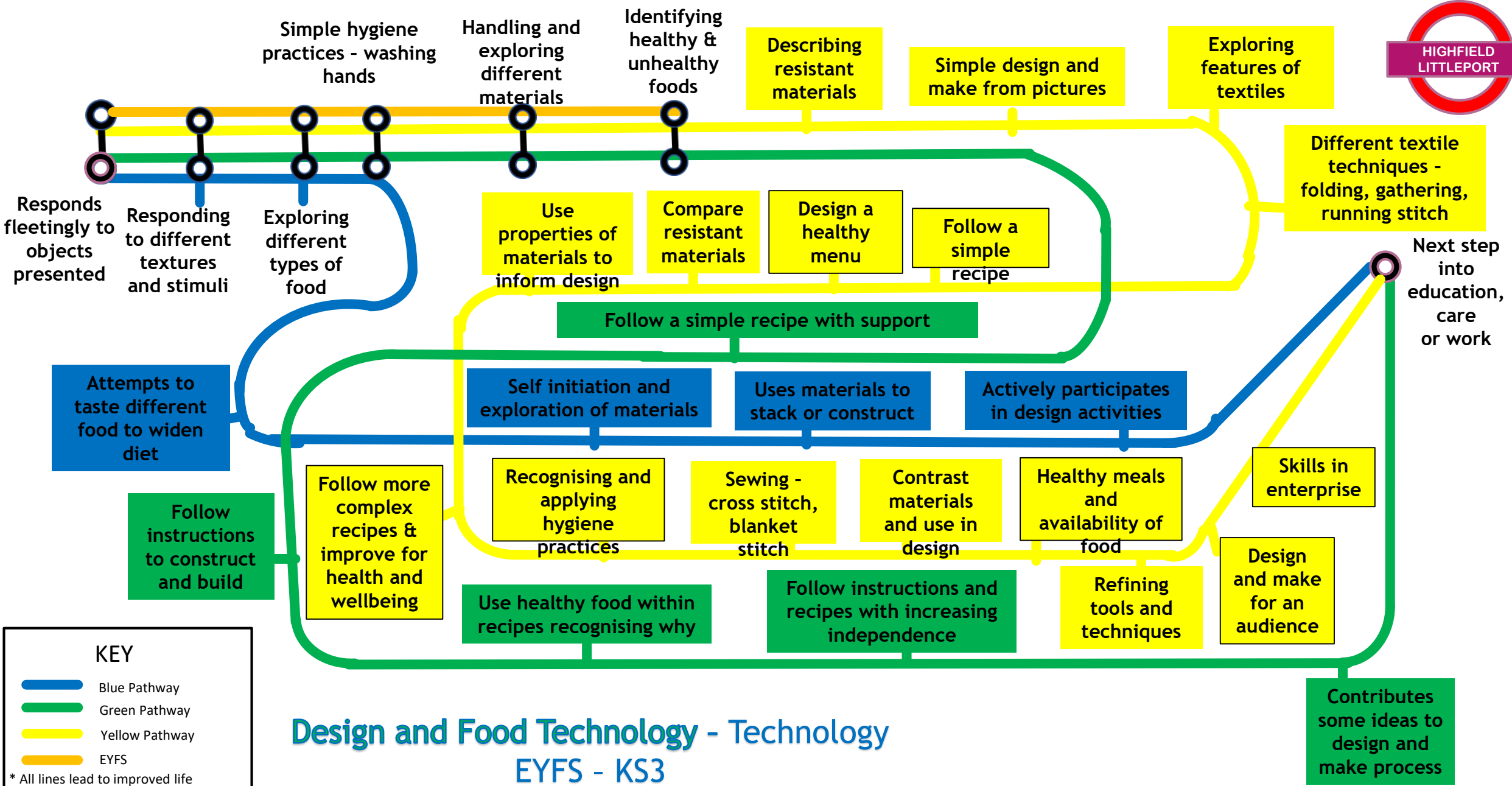
How do we achieve our aims?

- Curriculum builds knowledge over time.
- Topics are revisited and built on over our learners time with us. We call this a 'spiral curriculum'.
- **Yellow Pathway**- Maintaining interest and building on prior knowledge and skills, applying this in various situations.
- **Green Pathway** - Acquiring knowledge with real life experiences, linked to themes.
- **Blue Pathway** - Individualised building upon pupils next steps, with the main focus on EHCP outcomes. Exploring the environment, using senses, observing in Attention Autism
- **EYFS** - Developmental progression incorporating next steps. Exploring the world around them, observing cause and effect, Taste and Texture.



How do we know it has made a difference?

- We observe our learners achieving the Food Technology milestones by recording their progress and next steps on Evidence for Learning. If learners are not progressing as expected, individual plans are put in place to achieve the desired outcome.
- The varied and stimulating Food Technology curriculum means that learners will develop the skills and knowledge to progress from their starting points, and within their everyday lives.
- Learners will have a variety of skills which they will apply, for e.g hosting whole department events , café.
- Students will develop a richer vocabulary, and be able to explain their understanding. They will have high aspirations, which will see them through to further study, work and a successful adult life.
- Learners will understand how to use equipment correctly.
- Shop, prepare and cook meals safely.
- They will be able to apply what they know to real life situations.



Design and Food Technology - Technology
EYFS - KS3

Learning Values



Our school learning values are linkable life skills which are embedded within our Food Technology curriculum and developed through each key stage.

Independence

Teamwork / working cooperatively

Budgeting

Confidence

Resilience

Participation

Thinking

Practicality

Creativity