



Food at The Bridge

Aims and objectives

Throughout their time at the Bridge all students study the modular ASDAN Food course. The aims of this course are as follows -

- To help students to develop and demonstrate a range of skills through food preparation, activities and studies
- To enable students to prepare, cook and present dishes, combining appropriate techniques
- To help students to develop and demonstrate understanding of food production and food industry issues
- To allow students to analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others

The ASDAN specification should enable students to –

- Demonstrate safe and effective cooking skills using a variety of food ingredients, cooking techniques and equipment
- Develop knowledge and understanding of the functional properties and nutritional content of food
- Understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health
- Understand the economic, environmental, ethical, and cultural influences on food availability and diet and health choices
- Demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, cooking and serving food
- Understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international), to inspire new ideas or modify existing recipes

Teaching and learning styles

A variety of teaching and learning styles are used to deliver this course. Emphasis is put on encouraging students to work independently when preparing and cooking dishes so that they can replicate them at home. However, teamwork also has an important part in the planning and production of many dishes, eg., in the module on party planning, teamwork is vital.

Students are supported throughout practical cookery sessions so that they develop the necessary confidence to prepare food and cook unaided in the home.

Food planning

All modules have a large practical component. Food also has cross-curricular links with PSHE, English, Maths, ICT and Sport. Curriculum planning also takes into account the school's Unique Me principles for each half term, with a large emphasis on the principle "**Developing healthy habits**". Modules completed across the course include -

KS3 modules:

Food hygiene and safety
Basic nutrition
Safe use of knives and other kitchen equipment
Different cooking methods
Meal planning for children
International cookery

KS4 modules:

Nutrition and diet
Food hygiene and safety
Cooking for special diets
Food production issues, eg., genetically modified foods, chemicals, farming methods, Fairtrade, food miles
Traditional British food
Cooking for a religious festival
International cookery

Teaching Food to students with special needs

If timetables allow, all students are offered the opportunity to study Food, regardless of their ability. We provide learning opportunities matched to the individual needs of each student, including those who are gifted and talented or have learning difficulties. When planning and delivering Food lessons and providing feedback to students, any EHCP (Educational, Health and Care Plan) IEP (Individual Educational Plan) and SEND (Special Educational Needs and Disabilities) are taken into account.

Resources

All ingredients and packaging materials for practical Food lessons are provided to students free of charge. The Bridge has a fully equipped kitchen and access to ICT facilities.

Assessment and recording

A variety of approaches to the assessment of individual achievement is used in Food. After introducing a topic, theory will be taught through a variety of activities with a large practical element. Verbal feedback is given after every practical lesson to enable students to identify what was successful and what could be improved upon. At the end of each module, each student will

complete a challenge based on the module content. This may be completed individually or in pairs/groups. The challenge is then assessed using a green What Went Well (WWW) and Even Better If (EBI) sheet and time allocated to making improvements. Assessment may be self/peer or teacher based. Challenges achieved are recorded on a central ASDAN spreadsheet to enable input on the ASDAN website at the end of the academic year ready for certification. Every student keeps a file of work undertaken for each module, including photographic evidence of their practical work. Achievements of pupils in Food are reported to parents twice yearly, in December and July.

Monitoring and review

The Bridge Teaching and Learning Co-ordinator (David Turrell) is responsible for monitoring the standard of student work and the quality of teaching. Maria Jackson is the ASDAN Centre Co-ordinator, responsible for the regulation of ASDAN assessment and student registration and certification. Elaine Gilham is responsible for the delivery of Food at The Bridge. The development of the Food curriculum is reviewed annually by the Head of School and professional development needs are identified.