



Overview

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. We base all our learning and assessment around our ethos of Planning, Make, Evaluate and Knowledge.

Cooking and Nutrition

Cooking skills – Intermediate

1. Health and safety (theory)
2. Cheese scones
3. Blueberry muffins
4. Salt & Pepper chips
5. Allergens & Intolerances
6. Jam tarts
7. Factors affecting food choice
8. Pizza dough
9. Menu planning
10. Gluten-free brownies
11. Egg fried rice
12. Granola bars

Assessments

Assessment:

Design – Demonstrating understanding of equipment and ingredients required, with a focus on Basic Health and safety within the kitchen and producing a healthy dish.

Make – Quality of practical skills, with a focus on basic knife skills and using different cooking techniques.

Evaluate – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

Knowledge – the technical knowledge gained throughout and demonstrated in Do it Now activities with a focus on Environmental Health officer and food Poisoning.

Useful resources for supporting your child at home:

BBC Good Food is an excellent resource for easy-to-follow recipes- [Recipes](#) | [Good Food](#)

Oak National Academy KS3 Cooking and Nutrition- [Free KS3 Cooking and nutrition teaching resources](#) | [Y7, 8, & 9](#) | [Oak National Academy](#)

Direct link to Focus eLearning provided to students in school.