

## **Clewer Green CE Aided First School**

### ***Inspiring Children***

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*Vision: Every child has been blessed by God with unique potential. Our vision for Clewer Green is to inspire and nurture children in a safe, happy and caring Christian community, where everyone is valued and enjoys learning.*

### **Cooking & Nutrition Policy**

#### **Aims**

Our aim, in line with our distinctively Christian values, is for every child to have the support that they need and, by example and direct teaching, promote a Christian ethos within the school, while recognising that not all of its members will be practising Christians.

The aim of Cooking and Nutrition programme is to ensure that all pupils:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- critique, evaluate and test their ideas and products and the work of others
- understand and apply the principles of nutrition and learn how to cook.

#### **Design Technology Policy Introduction**

Clewer Green recognises that teaching Cooking and Nutrition is an inspiring and practical subject. As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

#### **School Staff**

To inspire confidence, value and pleasure in Cooking and Nutrition.

To encourage pupils by believing that every child, with hard work, can be good at cooking.

To enable all children to have access to a varied range of high quality cooking experiences.

To provide an imaginative, innovative and co-ordinated Cooking and Nutrition programme which will foster enthusiasm in all children.

To foster an enjoyment and appreciation of Cooking and Nutrition through links with the local and wider multicultural community.

To make Cooking and Nutrition part of children's everyday lives.

School Staff also acknowledge that participation in Cooking and Nutrition has other additional benefits which should help to:

- develop a love of Cooking and Nutrition.
- develop confidence in skills and abilities.
- promote an understanding of safe practice, and develop a sense of responsibility for the safety of others.
- develop decision making and problem solving skills.
- develop reasoning skills and the ability to make judgements.

- develop an increasing ability to select, link and apply skills.
- improve observational skills, the ability to describe and make simple judgements, and to use this knowledge and understanding to improve performance.
- understand that using correct techniques will improve accuracy and performance.
- enable performance evaluation and the ability to act upon constructive criticism.

## **Children**

To develop an enjoyment of learning about Cooking and Nutrition.

To develop confidence and competence when cooking.

To develop the ability to solve problems through connecting ideas, decision-making and applying their cooking and nutrition skills in a range of contexts.

To take part in a range of cooking activities which will provide a broad base of knowledge, skills and understanding, which can refined and expanded upon.

To try to join clubs and organisations with the aim of extending their interest and involvement in cooking.

## **Parents and Carers**

To be understanding and supportive of our aims in learning and teaching Cooking and Nutrition.

To attend and contribute to Parent Consultation Meetings.

To support and encourage their children in a range of cooking activities.

To praise their children for the good things that they do when cooking.

To communicate and work with school whenever further support is needed to develop their children's Cooking and Nutrition skills.

To make Cooking and Nutrition part of children's everyday lives.

## **Governors**

To appoint a designated link Governor who will meet with the DT Subject Leader (who is responsible for the Cooking and Nutrition programme) at least once a year to find out about:

- the school's systems for planning work, supporting staff and monitoring progress
- the allocation, use and adequacy of resources
- how the standards of achievement are changing over time.

Visit the school and talk to pupils about their experiences of Cooking and Nutrition.

Promote and support the positive involvement of parents in Cooking and Nutrition.

To be understanding and supportive of our aims in the learning and teaching of Cooking and Nutrition and to review this policy every three years.

## **Subject Leader**

The role of the DT Subject Leader is to provide professional leadership and management in Cooking and Nutrition. This secures high quality teaching, effective use of resources and high standards of learning and achievement for all pupils.

They will achieve this by affecting the following key areas; strategic direction and development; learning and teaching (including planning and marking and presentation); leading and managing staff; and efficient and effective deployment of staff and resources.

The DT Subject Leader will train and coach staff on Cooking and Nutrition within the school and keep up to date with developments.

The DT Subject Leader has regular discussions with the Head Teacher and other senior leaders about learning and teaching in DT and provides data and a subject overview of the strengths and weaknesses of DT within Clewer Green School on a yearly basis.

During the academic year the DT Subject Leader has specific allocated time for subject self-evaluation activities.

## **Implementation of the DT Policy**

### **Foundation Stage organisation**

Our Foundation Stage teachers use the Early Years Foundation Stage Curriculum to support their teaching of Cooking and Nutrition in the Foundation Stage.

The children are provided with cooking opportunities to develop their co-ordination, control and movement as well as practising how to measure amounts. Children must also be helped to understand the importance of making healthy choices in relation to food. Opportunities are also provided for children to understand instructions for food hygiene.

Expressive art and design is planned on a weekly basis and assessed using the criteria from the Early Learning Goals.

### **Key Stage 1 and 2 organisation**

Children in KS1 and KS2 are taught Cooking and Nutrition in mixed ability class groups. This is taught in topic areas rather than in specific timetabled slots during a week.

In KS1 pupils should be taught to use the basic principles of a healthy and varied diet to prepare dishes. They should understand where food comes from.

In KS2 pupils should understand and apply the principles of a healthy and varied diet. They should prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. They should understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

### **Planning**

Long, medium and short term plans are produced by each teacher and agreed with the Headteacher. Teachers liaise closely to ensure that the planning meets the requirements laid down in the current guidelines.

### **Cross curricular**

Opportunities are used to demonstrate Cooking and Nutrition skills in other subjects e.g. in Maths when measuring amounts and in Literacy when following instructions.

### **Homework**

Children are encouraged to participate in cooking activities outside of school. Cross-curricular homework may be set which encourages children to use their cooking skills e.g. following recipes at home which practise their Maths skills.

### **Health and Safety**

Staff members make sure that health and safety procedures are observed when using cooking equipment.

This policy should be read in conjunction with other relevant school policies.

All staff involved in preparing and handling food must receive training in food hygiene.

Written: November 2017

To be reviewed: November 2020

\_\_\_\_\_ Date \_\_\_\_\_

Neil Laver

Chair of Governors, Clewer Green CE First School