

Harrow Lodge Primary School



FOOD TECHNOLOGY POLICY

REVIEWED:	Autumn 2025
EFFECTIVE PERIOD:	Spring 2025 – Spring 2027
DUE FOR REVIEW:	Autumn 2027
RESPONSIBLE PERSON(S)	MRS L BYRNE

1. INTRODUCTION

- 1.1 Food Technology is an important part of the curriculum and is taught in conjunction with other topics within the curriculum.
- 1.2 Healthy eating is taught through a range of curriculum areas, including Science, Food Technology and PSHE
- 1.3 Instilling a love of cooking in pupils will open a door to one of the great expressions of human creativity.
- 1.4 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.

2. PURPOSE AND AIMS

The national curriculum for food technology aims to ensure that all pupils:

- 2.1 Understand and apply the principles of nutrition and learn how to cook

3. EQUAL OPPORTUNITIES

- 3.1 All children will be given an equal access to food technology.
- 3.2 It is realised that some children may not be able to taste certain foods due to:
 - food allergies
 - food intolerance
 - religious or other reasons

4. TEACHING AND LEARNING

- 4.1 Pupils will be taught to prepare and cook a variety of dishes using a range of age appropriate cooking techniques.
- 4.2 Pupils will be taught the basic principles of nutrition and healthy eating.
- 4.3 Pupils will learn how to prepare and cook food in a safe and hygienic manner.
- 4.4 Pupils will discover where different foods come from and how food is changed from farm to fork.
- 4.5 We will promote healthy eating and drinking within the school.

5. RESOURCES

- 5.1 Food technology resources are kept in the Food Technology room.

- 5.2 The subject leader will ensure that equipment is easily accessible and in good working order.
- 5.3 Teachers are responsible for obtaining cooking ingredients for their class and equipment is kept in good working order for others to use. Any broken or missing items should be reported to the Subject Lead.

6. HEALTH AND SAFETY

6.1 Storage:

- i Food should be stored appropriately, either in cupboards, refrigerators or freezers, according to the labels on the food.
- ii Food should be wrapped, labelled and kept according to the sell-by and use-by dates.
- iii Food should not be left out in school unless it is in use for a display (it must not be allowed to grow mould unless in a closed container).
- iv Cooked food must be kept separate from raw food.

6.2 Preparation:

- i Wash hands before beginning food activities.
- ii Clean aprons must be worn.
- iii Long hair must be tied back.

6.3 Equipment:

- i Ensure that equipment is clean and tables sterilised before use.
- ii All equipment must be cleaned, dried and put away after use.
- iii Fridges and ovens will be deep cleaned at the end of each half term.
- iv Fridges and ovens in the Food technology room are not for staff personal use.
- v. Knives are to be kept locked away in the cupboard and must be accounted for at the end of every session.

6.4 Cooking:

- i. Children must be supervised at all times.

- ii. The correct temperature must be used for cooking.
- iii. Correct Health and Safety procedures and correct equipment must be used when handling hot food.
- iv. Food or boiling liquids cooking on the hob must not be left unattended.
- v. Cool foods quickly unless the recipe says otherwise.

6.5 Cleaning of equipment:

- i. If the dishwasher is used for cleaning it should be loaded and emptied by an adult
- ii. It is essential that hot water, washing-up liquid and clean J-cloths are used when washing up by hand.
- iii. Drying up will be done with either paper towels or freshly laundered tea towels.
- iv. Tea towels are kept in the cooking area. The teacher in charge of the activity is responsible for laundering them.
- v. Once dry, all equipment will be returned to the correct cupboard.