



**Leicester
Partnership
School**

Cooking

Curriculum Policy

(was Food Safety)

Schedule for Development, Monitoring and Review	
Approved by governors on:	June 2019
Implementation monitored by:	Denise Nestor
Review arrangements:	Annually All policies will be reviewed if there are any significant developments or changes to legislation
Reviewed:	June 2020 June 2021 June 2022
The next review of this policy:	June 2023

COOKING-CURRICULUM POLICY

AIMS

The aim of this policy is to inform all stakeholders of the teaching and learning within the subject of Cooking for all students in KS3 who are part of The Leicester Partnership School.

The aim at KS3 is to provide students with the opportunity to:

- Learn new cooking skills and techniques
- Experiment with different cooking utensils
- Understand the properties of different food groups
- Learn how to measure and weigh accurately
- Understand how to interpret different recipes
- Understand how to cook safely and to maintain safety in the kitchen
- Understand the importance of food hygiene
- Understand the importance of healthy eating
- Understand the importance of diet and nutrition
- Appreciate food from different countries and cultures

PROGRAMMES OF STUDY

Throughout the teaching of Cooking, the dietary, religious and/or cultural needs of students are catered for and the appropriate and necessary adjustments are made accordingly. As a result of this all students are able to access the curriculum content.

In KS3 students study the following:

- Chopping skills-The Bridge and Claw cutting techniques
- International Cuisine- For example Curry, Spaghetti Bolognese, Pasta dishes and French Bread Pizza
- Vegetable dishes- For example, Stew, Casserole and Hot Pot
- Baking- (Cakes and Pastries) For example ,Fairy Cakes, Cookies, Fruit Crumble, Apple Puffs and fruit pies
- Healthy eating options- For example, a Packed Lunch, a Fruit Salad, a Garden Salad and Fruit Smoothies

ASSESSMENT AT KS3

Towards the end of each lesson/topic, students are required to assess their own performance and identify what they have learnt, what they have enjoyed and what they need to do to improve.

At the end of each topic both staff and students complete an LPS Feedback Slip in line with the LPS Assessment Recording and Reporting Policy,

All students have the opportunity to gain AQA Unit Awards and are therefore assessed using AQA Unit Awards assessment criteria

ACHIEVEMENT AT KS3

Students gain AQA Unit Awards in the following areas:

- Health & Safety in a Kitchen
- Hygiene
- Cooking Skills
- Life Skills

FOOD SAFETY

Appropriate food safety precautions are always taken when food is prepared or stored. These vary depending on the food on offer and include:

- Ensuring that adequate storage and washing facilities are available;
- That food handlers undergo appropriate food hygiene training;
- That suitable equipment and protective clothing are available.
- That any food safety hazards are identified and controlled.
- That all ingredients purchased for lessons are within the “use by” date
- That all fridges are fitted with thermometers and that readings are taken on a daily basis to ensure that they are working effectively.
- That separate surfaces/chopping boards and knives are used for preparing raw foods and cooked or ready to eat foods
- That cooking stations, surfaces and boards are thoroughly cleaned and disinfected before and between uses

LPS consults The Environmental Health Department for advice and guidance if required.

MONITORING AND EVALUATION

The monitoring and evaluation of this policy takes place through the following:

- Lesson Observations
- Learning Walks
- Work Scrutinies
- Planning Scrutinies
- Marking Scrutinies
- Appraisals
- Assessment data
- Parent/carers and School Review Meetings