

How our Food curriculum supports careers education

- Pupils are exposed to language and practices of the food industry in class – see curriculum mapping for more detail.
- Trips and visits allow pupils to experience aspects of the food industry.
- BAME chefs are highlighted and celebrated via display in the Technology Department.
- There are plans to visit the school kitchens virtually via a video – (in development).
- Pupils research careers as part of HW tasks in Yr 8 and 9.
- College visits to Food and Catering related courses

| | Activity | Outcome |
|------|--|---|
| All | Curriculum | Ways that we work or read 'like a chef' are highlighted when teaching e.g. "We use a red board to prepare raw meat because in a professional kitchen, this is one of the ways they identify and limit the hazard of cross-contamination." |
| | Careers Board | The Food department has a careers board that is displayed outside the classroom |
| | Chef bios | Chefs from a variety of backgrounds are celebrated in a display within the classroom |
| | Careers Week | All subjects will participate in Careers week, delivering CEIAG information as part of lesson content such as qualifications required, skills required, job description, salary and career prospects. Pupils here are directed to our school Careers Advisor. |
| | Apprenticeship Information | Posters are displayed and referenced in the Food classroom in order to signpost pupils to such as Broadcast Production Engineer, Live Event Technician and Event Management as future career opportunities. |
| Yr 7 | Hazards Diet Food Provenance | Introduction to specialist equipment and the colour coding system that is used in the professional kitchen. Health and safety rules of getting oneself ready to cook in a professional kitchen. Learning to read a recipe like a cook. Considering the roles dieticians, nutritionists, farmers. |
| Yr 8 | Food storage and avoiding food poisoning | Why foods are stored in particular ways. The impact of incorrect labelling of food in terms of allergens and also in helping consumers make informed decisions. |

| | | |
|-------------|--|--|
| | Food labelling | |
| Yr 9 | Fridge storage Use of subject specific terminology Careers in Food | Where to store specific foods in the fridge and why. Terms such as mise-en-place are used – would be used in a professional kitchen Exploration of Food as a career |
| KS4 | Curriculum | Pupils are taught more in-depth content about professional kitchens in relation to: Food Preparation Skills Food, Nutrition and Health Food Science Food Safety Food Choice Food Provenance Food Preparation and Cooking Techniques |
| | Trips and Visits | Pupils will have the opportunity to visit local colleges and their catering courses. |