

	Cooking Overview	
---	---	---

Intent

At Walton Hall Academy, the Cookery curriculum is designed to be inclusive, engaging, and purposeful, ensuring all students, regardless of their SEN needs, can access a broad and balanced programme. The intent is to develop skills like decision making, problem solving, and teamwork while embedding EHCP targets to support individual development and prepare students for adulthood. Through exploration of various cookery skills and techniques, students develop confidence, self-expression, and nurture an understanding of how food contributes to healthy eating, balanced diets and career opportunities.

Progression through the pathways

	Seeker's cookery lessons are based on the individual students' preparation for adulthood journey, offering students the opportunity to develop their independent living skills through a multi-sensory cookery experience. Students will experience the tools, textures, tastes and smells of a working kitchen as they explore how basic ingredients can become whole meals. Cookery opportunities are linked throughout the Seekers curriculum, whether it be exploring the cuisines of other countries, developing knowledge of healthy food options, recreating meals from our favourite books...or occasionally making a couple of sneaky treats for home.
	In KS3, Cookery lessons provide many opportunities for cross-curricular links with maths and English. Pupils will develop their fine motor skills via different cooking methods such as chopping and mixing. The importance of healthy eating and balanced diets are stressed throughout the curriculum as we prepare our pupils to be more independent. Offered as an option in KS4 and KS5, cookery lessons are developed further into hospitality, whereby presentational skills are focused on, and students learn to enjoy cooking for other people.



In KS3, cooking is taught on a rotational scheme once a term. Core skills are covered in detail so that students know how to handle equipment safely and cook independently. For students in KS4, key skills are developed further. Learners will develop their understanding about where food is sourced and cooking for others. In year 11 specifically, students will undertake BTEC level 1 in home cooking skills. This will enable students to think more critically about their own cooking, and ways in which they can pass on information and the skills they have learnt. In post 16, students will have the opportunity to study BTEC level 2 where learners will demonstrate skills by selecting their own recipes for a two-course meal, with a focus on preparing, cooking and presenting.

Progression Plan - Navigators KS3

Half Term 1		Half Term 2
AUTUMN	Basic Food Preparation	Using Kitchen Equipment
SPRING	Introduction to Food Commodities	Sensational Salads
SUMMER	The Eatwell plate	Growing our own food

	<u>Autumn</u>	<u>Spring</u>	<u>Summer</u>
<u>Year 10</u>	Practise run of Level 1 Home cooking Skills	Practise run of Level 1 Home cooking Skills	Practise run of Level 1 Home cooking Skills
<u>Year 11</u>	Level 1 Home cooking Skills	Level 1 Home cooking Skills	Level 1 Home cooking Skills
<u>Year 12</u>	Practise run of Level 2 Home cooking Skills/ retake of Level 1	Practise run of Level 2 Home cooking Skills/ retake of Level 1	Practise run of Level 2 Home cooking Skills/ retake of Level 1
<u>Year 13</u>	Level 2 Home Cooking Skills	Level 2 Home Cooking Skills	Level 2 Home Cooking Skills

<u>Year 14</u>	Independent cooking	Independent Cooking	Independent cooking
-----------------------	---------------------	---------------------	---------------------