

# **Oak Field School Policy for Food Technology**

## **Philosophy**

- Food technology is a practical subject providing opportunities for all learners to make healthy and good quality meals.
- Food technology sessions should develop an understanding of where food comes from, whether a simple back garden vegetable or long distance import. Teaching should promote initiatives that support sustainable living and equality such as organic and fair-trade produce.
- Food technology sessions should promote knowledge and understanding of the importance of health and hygiene in a meaningful and accessible way to the pupils.
- A large proportion of the learning that takes place within food technology is directed at individuals becoming independent with regard to food and associated activities, learning skills for life.

## **Aims**

- The aim of Food technology at Oak Field School is to develop skills, knowledge and understanding to the best of each pupil's ability, using a range of ingredients, tools, techniques and technologies safely.
- All pupils have opportunities to participate in all aspects of Food Technology and Home Management where Health and Safety allows.
- Food Technology encourages pupils to develop an understanding of the ways in which foods have been grown, prepared and eaten in the past and present to meet the needs of people across the world.
- Food Hygiene reflects the standards used in a small business environment wherever possible with an aim to develop pupils' personal hygiene standards.
- To enable the pupils to make informed choices in order to maintain a healthy lifestyle.

## **Strategies for Putting Policy into Practice.**

- Staff are considerate of pupils' individual needs, for example dietary, religious or feeding requirements.
- Realistic food environments or simulations are used to increase the understanding and experience of pupils.
- Batch production techniques and repetition of skills are used whilst ensuring progression in learning takes place.
- Equipment is used creatively or specialist equipment put in place to allow access for all pupils where Health and Safety allows.

## **Roles and Responsibilities**

**Teaching and support staff will:**

- plan for and manage lessons within the framework of rolling programmes and curriculum content according to the needs of the pupils.
- be aware of all the health and safety issues relating to an activity when supporting pupils.
- promote independence and responsibility for equipment, health and hygiene.
- maintain equipment and report any faulty or damaged equipment to the subject co-ordinator.

**The co-ordinator will:**

- lead the development of Food technology in the school
- provide guidance to individual members of staff
- keep up to date with local and national developments in Food technology and disseminate relevant information
- lead staff meetings per year on agreement training and one meeting updating staff on new equipment, materials etc. (dependent on school development plan)
- review and monitor the success and progress of the planned units of work
- order stock linked to the planned units of work at the end of each term
- be ultimately responsible for the organisation and maintenance of Food technology resources

**Role of allocated support staff:**

- provide guidance to individual members of staff
- maintain equipment and stock in good order
- ensure groups using the food facilities are monitored with regard to hygiene, safety and cleaning standards.
- support the co-ordinator in developing resources and displays.

**Assessment and Recording**

All progress will be recorded through a range of evidence including photographs, videos and pupils' work. Pupils should be assessed in a way that is relevant, informative and appropriate to the individual.

**Monitoring, Review and Evaluation**

Teaching and Learning in Food Technology is monitored through collection, collation and examination of lesson plans, medium term planning, examples of work and lesson observations by the subject leader. The policy and practice within the curriculum will be reviewed and amended as necessary so informing future planning.

Reviewed May 2013