

# FOOD STUDIES

Overview of subject	<p>Food Studies is an important part of social development ensuring a sound knowledge of healthy eating, nutrition and balanced diets along with key kitchen skills.</p> <p>Food Studies is compulsory at Key Stage 3; where students study 3 modules over the 2 years, and can be chosen as an option at Key Stage 4. Food Studies offers a variety of key skills from knife skills to handling raw meats; health and safety to bread making and much more.</p> <p>Key Stage 3 Food Studies is assessed through planning, making and evaluating of dishes and Key Stage 4 through controlled assessment and examination as well as planning, making and evaluating.</p>
Key Stage 3	<p><b>Module 1</b> in Food Studies consists of learning new skills such as health and safety in the kitchen, gaining an understanding of healthy eating, nutrition and balanced diets. This is achieved through practical lessons and mini projects.</p> <p><b>Module 2</b> in Food Studies consolidates and applies skills learnt in module 1 and introduces working with raw meats. Mini projects aim to stretch pupils to think and work as independently as possible within theory and practical lessons to extend learning.</p> <p><b>Module 3</b> in Food Studies focuses on Multicultural Foods which covers all areas previously studied with the addition of learning cultural and religious diets, incorporating food miles and Fairtrade to allow students a full understanding of food sources.</p>
Yr 9	<p>Once chosen as a GCSE option; students are provided with the opportunity to increase their subject knowledge through several units designed to improve practical skills and knowledge. These units include: Sauces; linked to the chemical processes of thickening, Food Packaging; to allow a full understanding of the legal requirements, nutritional labelling and environmental issues linked to the current global issues and a Pastry Unit; enabling students to gain a full understanding of the functions of ingredients.</p>
Yr 10	<p>Aiming to stretch students to understand the scientific functions of ingredients; through practical lessons and scientific experimentation with food, students will learn various cooking methods linking to food provenance and choice.</p> <p>In the later part of the year, students will begin their Controlled Assessment with a variety of design briefs to choose from. This will offer students a mixture of written and theory work as well as practical opportunities to demonstrate understanding of the design task.</p>
Yr 11	<p>Students aim to complete the Controlled Assessment task to the highest of their ability with teacher support to encourage achievement of target grades.</p>

	Later in the year, exam preparation commences during lessons, supported by after school catch up and revision session offered weekly.
Trips	Cake and Bake Show (November) Walkden College Experience Trip
Visitors	Industrial Caterers Award Winning Chefs – Eve Townsend and Adam Jenyon
Extra curricular/clubs	Open Zone for lunchtime and afterschool catch ups
KS3 Helpsheets/Homework sheets	Home Kitchen Skills Sheet
KS4 Helpsheets/homework sheets	Controlled Assessment Checklist
Future careers	Chef, Caterer, Nutritionist, Hospitality, Food Product Development, Dietician, Teacher, Butcher, Baker,
Successful ex-pupils	A* Success 2015 Aimee Hall Olivia Hirst