



Curriculum Intent, Implementation & Impact



Vision: We aim for our students to have a progressive experience with their food journey, students are able to study food in many formats from year 7 through to year 13 completing a level 3 professional chefs City and Guilds, this is a high-level employability qualification.

<u>Intent</u>	<u>Implementation</u>	<u>Impact</u>
<p>At Aylesford School our intent is to develop our student’s ability to understand food, nutrition and cooking techniques.</p> <p>To achieve our intent, we provide a rich, balanced and progressive curriculum which caters for the needs of all pupils through varied high quality activities. Students are encouraged to explore the hospitality industry and the opportunities that are presented in this wonderful industry.</p> <p>At the core of our curriculum is developing confidence in the kitchen and understanding how knowledge of food and the Hospitality industry are life skills and will allow students</p>	<p>Our learner journey explores the history of food, safe production and allows students to access opportunities that are available within the wider Hospitality industry & life skills.</p> <p>The principles and features that characterise our approach are:</p> <ul style="list-style-type: none"> • An expectation that all students are capable of achieving high standards in food. • That the curriculum plan is paced at a level that all students are able to succeed. • Differentiation is achieved by emphasising deep knowledge, extension activities and through individual support and intervention. • Teaching is supported by carefully crafted lessons and resources from our Professional chefs to foster deep conceptual and procedural knowledge. • Practice and consolidation play a central role. Carefully designed variation within this builds fluency and understanding of underlying key terms and concepts. <p><u>Lesson approach and teaching methods</u></p> <p>In order to develop skills within food studies all Teachers are highly experienced with their knowledge and understanding of both the Hospitality industry, management and cooking/nutrition techniques. When introducing new concepts Aylesford students are often given the opportunity to create their own dishes and encouraged to explore different flavours. This then moves on to our students being able to understand flavours and cooking concepts that trend in the industry. Finally, food studies students are self-regulated and develop independence in the kitchen.</p>	<p>All food lessons are engaging with a wide range of skills developed.</p> <p>Students are keen to attempt a range of problems and choose the equipment they need to help them to learn, along with the strategies.</p> <p>Students develop skills in being articulate and are able to reason verbally and practically. They are encouraged to use technical phrases to broaden their vocabulary.</p> <p>Well-planned sequences of learning support pupils to develop and refine their cooking skills.</p>

the employability skills in the future. The leave with a good portfolio of food studies that will hold them in good stead as adults and even onto their own families in years to come.

Food Studies gives students the opportunity to understand and explore foods from around the world, develops confidence in the kitchen environment and allows them to develop cooking skills for life.

Students are able to independently apply their knowledge to a range of increasingly complex dishes and understanding commodities, nutrition and the wider hospitality sector.



School of
CHARACTER

RESPECT SELF-DISCIPLINE **COURAGE**
OPEN-MINDEDNESS **MOTIVATION**
RESILIENCE CONFIDENCE **INTEGRITY**
COMPASSION **CURIOSITY**

 **Ofsted** Good Provider