

## The gastronomy curriculum

- All students should learn basic cooking skills including preparation of small meals
- Students learn food safety and hygiene
- Healthy eating and balanced diets are taught across the curriculum

## KS3: Carousel Lessons

- Gastronomy is part of the carousel curriculum in KS3 along with the other creative subjects
- Pupils are in mixed groups for gastronomy lessons, so are not set with any one class
- KS3 class sizes for gastronomy are smaller so all students are able to cook
- There is additional support in practical lessons to ensure the safety of the students in the kitchen
- All pupils will study gastronomy on a rotation basis with the other carousel subjects

## GCSE: Options Subject

- Gastronomy can be selected at the end of year 8 as a GCSE options subject: Food Preparation and Nutrition
- The GCSE grade is made up of two parts:
  - 50% written exam
  - 50% coursework
- The coursework is split into two projects, both including a written report and a practical component
- All pupils complete the coursework and sit the exam in year 11

## Healthy Eating and Balanced Diets

- The KS3 and GCSE curriculum are built from the government guidelines of the Eatwell Guide and current dietary advice
- The practical cooking lessons also reflect the guidance demonstrating to students how to make and eat healthy, balanced and tasty meals
- As pupils progress through the curriculum the content becomes more in depth and the practical skills in the kitchen become more challenging

## The Knowledge

- These are on the OASB website and a tool for revision
- All pupils will have Knowledge packs for independent study
- Parents are strongly encouraged to test their children on the facts on the Knowledge every day

## Support

- At least one additional teacher is in the room for all practical cooking lessons
- Every lesson pupils complete an end of lesson task that highlights what they have learnt from the lesson
- The next lesson the teacher can work with those who have not understood
- All teachers feedback weekly to pupils marking their books and giving a task that will help them to progress

## Practical Cooking Lessons

- The school provides the ingredients and equipment needed for cooking
- Alternatives are provided for pupils with allergies, religious/cultural purposes and other dietary requirements
- Students can eat prepared food in lesson (if time) or take it home to share with family

## Opportunities for students to get involved:

- Working with the HUB Health Team on community and school projects
- Baking or cooking as their skill for Duke of Edinburgh Award