



Inspire  Believe  Achieve

***'Don't let anyone look down on you because you are young, but set an example for the believers in speech, in conduct, in love, in faith.'* 1 Timothy 4:12**

Design and Technology: Cooking and Nutrition Policy

Intent

At Yealand CE Primary our aim is to provide an enriching and exciting curriculum which supports all children to challenge, inspire and enable them all to achieve success within their Design and Technology: Cooking and Nutrition lessons.

It is our intention at Yealand CE Primary School to deliver a curriculum which delivers and develops practical creative skills as well as consolidate and deepen the children's understanding on how food is safely prepared, presented and sourced.

Through our Design and Technology: Cooking and Nutrition curriculum we teach our children the importance and relevance of sustainability and how choices impact on the environment.

Implementation

Design and Technology: Cooking and Nutrition is taught to enrich and complement themes being taught. Children are taught how food is sourced and then prepared and presented to create products which are both aesthetic and nutritious as well as consider the consumers' needs.

As with other Design and Technology: Cooking and Nutrition strands, children consider the 6 principles of Design and Technology during the sequence of sessions.

- Have the needs of **user(s)** been identified and met (or has it been designed with no-one in mind)?
- Does it have a clear **purpose** (or is it purposeless?)
- Have **design decisions** been made (or has it been made to be prescribed formula)?
- Would it **work/ function** (or is it purely aesthetic/ ornamental)
- Is the product **innovative** (or doesn't it offer anything new/ original/ better?)
- Is it an **authentic** product (or is it a model/gimmick)?

Children are taught how food is grown, sourced, imported and exported, prepared and combined to create dishes which celebrate the product through the design brief.

Each class has assigned Design and Technology: Cooking and Nutrition projects to provide the children with lifelong learning skills.

Throughout all Design and Technology: Cooking and Nutrition lessons, children at Yealand CE Primary School are taught how to use and store equipment safely, the importance of cleanliness and how to use resources accurately and effectively to create final products which are aesthetically pleasing and fulfil a design brief.

Children who are identified as being gifted or talented in Design and Technology: Cooking and Nutrition are encouraged to attend extra-curricular activities to explore and extend their skills further.

Impact

All children at Yealand CE Primary School are able to prepare and present food products which are aesthetic and nutritious. Through Design and Technology: Cooking and Nutrition learning, children are able to use equipment safely and consider sustainability when resourcing their products, as well as recognise how food practitioners innovate ideas using their experience and their creative thinking to influence the world around us.

Assessments

As with all areas of the curriculum, on-going assessment takes place in Design and Technology: Cooking and Nutrition. Termly assessments are analysed using the Dimensions Tracker where all children have their progress monitored. Those children who are identified as having strengths in Design and Technology: Cooking and Nutrition are encouraged to participate in extra-curricular activities as well as having additional opportunities provided through the wider curriculum to extend these skills further.

Performance Indicators

Performance Indicators, which are the criteria for success of the school's Design and Technology: Cooking and Nutrition policy at Yealand CE Primary School, are:

- Early Years Foundation Profile (Statutory Assessment)
- Dimensions data analysis (using end of term assessments)
- Pupil voice (enjoyment of Design and Technology Food and the children's ability to talk confidently about what they are doing)

Resources

Resources used for Design and Technology: Cooking and Nutrition are stored within the dining room. There is a basic stockpile of flour, sugar and margarine which is stored in the kitchen with the majority of ingredients being purchased at the time of teaching.

Monitoring and Evaluation

The Design and Technology: Cooking and Nutrition subject leader works alongside all the teachers; monitoring and evaluating the quality and standards of Design and Technology: Cooking and Nutrition throughout the school. Opportunities to review the scheme, policy and published materials are explored during annual staff meetings.

Written by Kathryn Brown **Summer 2021**