

Curriculum Statement of Intent-

As part of their work with food, students will be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking that will open the door to one of the great expressions of human creativity. Learning how to cook being a crucial life skill that enables students to feed themselves and others affordably and well, now and in later life.

The curriculum intends:

1. To **develop healthy individuals** that are able to apply the principles of nutrition and health. Encourage the development of high skills and resilience in a safe environment, allowing students to demonstrate commitment and act on feedback. (Determination)
2. To make a **positive contribution to the community**, the curriculum will equip students with the knowledge of economic, environmental, ethical, religious and socio-cultural influences on food availability, production processes, and diet and health choices
3. **Empower students** to enable them to follow a recipe and substitute ingredients and cooking methods as appropriate, demonstrating an understanding of food choices e.g. veganism, allergies and healthy eating.
4. Engage with students to encourage them to understand the **environmental factors** which affect the inequalities in food distribution on a global scale and give them an understanding of the need to minimise 'food waste' starting with their own practise.
5. Encourage our students to develop an awareness and **acceptance of diversity** within our community.