

## Westcliff High School for Girls

### Design and Technology: Food & Textiles Department

Food Preparation and Nutrition is a busy, thriving department based in the Design Technology faculty with a team of two part-time teaching staff and full-time technical support. We focus on the key elements of nutrition, food safety, food science, food choice, food provenance and preparation skills. The academy is very supportive of this subject and recognises the importance of the pupils developing these skills in line with what employers are looking for in the world of work and how they can apply these skills to everyday life.

The department area is managed separately from the other subject areas of Design Technology, although approaches, schemes of work and coursework structures are very similar, and we work in collaboration with the Design Technology areas, allowing us all the opportunity to share knowledge, experience and resources. In 2018, we moved into a new building, which offers the students brand new cooking facilities. The Food room is fully equipped, well-resourced and kept to a high standard of organisation and cleanliness, so is a pleasure to work in and students enjoy the fresh environment.

In KS3, Food Preparation and Nutrition lessons focus on the basics of what is later taught in detail at KS4, enabling pupils to gain a good foundation of both theory and practical skills. Year 7 and 8 receive 1 lesson per fortnight, and students can choose to take this subject for GCSE from Year 9.

KS4 has been split into the different theory based elements with related skills taught alongside. Throughout the GCSE course, pupils design, develop and cook using a variety of skills, with regular practical lessons giving pupils an opportunity to improve over the three years, with pupils also taking mock practical tests similar to their NEA2 exam to help them prepare. The AQA course comprises of 50% coursework and 50% theory.

We consider ourselves to be successful, resourceful, and highly receptive to new ideas, inspirations and approaches to better ways of working, with the overall aim of helping and advising students towards greater achievement in their Food Preparation and Nutrition education.