



# CURRICULUM PLAN

**SUBJECT****Catering****OVERVIEW**

It is our belief that every student, regardless of their academic ability, deserves to leave All Saints with competency in the life skills of understanding nutrition and basic cookery. We recognise how essential it is to feel confident in the kitchen and how food contributes to well being and social success.

Throughout all the years, students have access to the school kitchen and regularly bake food to share with the school community and visitors. Opportunities to be creative with cooking are woven throughout the curriculum and are also an intrinsic part of our reward system.

**Key Stage 3**

In Y9 all students go for a weekly practical session at East Coast College where they learn how to cook a variety of recipes which they bring home for their families. These skills can be developed at KS4 if they choose catering as an option subject. Learners will bring recipes home and by the end they will have created a recipe book for future use.

**KEY STAGE 4**

Catering is an option choice for KS4, students will go for weekly sessions to build upon the skills they have already gained and to learn more about safety and hygiene. They will work towards a Level One qualification. Students will learn about healthy eating, including allergies and food intolerance, well being and the skills and techniques needed to cook safely. Students will also learn about the importance of sustainability and how to cook on a budget.

Several of our students have gone on to further studies and achieve success in the catering field.