

DEEP DIVE:

Curriculum area: Food Technology



**Belle Vue
School**



**Cornfields
School**

'Improving life chances'



INTRODUCTION

In September 2019, Ofsted introduced changes to the inspection framework. They continued to report on all aspects of a school, as set out in section five of the Education Act 2005, but changed the judgement headings and introduced a 'quality of education' judgement.

The revised inspection methodology, which supports the education inspection framework, has combined aspects of the previous key judgements of 'teaching, learning and assessment' and 'outcomes' to provide a more holistic view of standards, particularly focusing on the curriculum.

The new methodology also saw the introductions of 'deep dives', which involves gathering evidence on the curriculum intent, implementation and impact. The Ofsted deep dive is one of the key elements of the new Ofsted inspection framework's curriculum focus.

In any school, the primary focus must be the education pupils are receiving day to day in the classroom. In order to establish if what pupils are receiving in the class is a quality education, we must be clear on the purpose of what we are delivering.

We have therefore utilised the Ofsted 'deep dive' framework as a system to ensure we are focussed on the quality of education and are able to accurately direct resources to achieve an outstanding curriculum. Our staff have looked at the subjects we offer and our cohort of pupils. Our staff have reflected and asked the questions.

1. What is the intention of this programme of study? (Intent)
Only when we can answer this question do we move on to the next question.
2. How should we best deliver this programme of study? (Implementation)
Only when we can answer this question do we move on to the next question.
3. How will we know we have been successful? (Impact)

At the core of our deep-dive approach is to consider and evaluate how education flows from intention to implementation to impact within our school. Without doing this, it would be impossible to form a valid judgement on the quality of the education we provide. Moreover, in completing the deep dives, we are able to ask ourselves pertinent questions and are able to accurately identify areas for improvement, from which we are able to quickly respond to provide necessary improvements in the quality of the education we deliver.

In summary, the deep-dive approach adopted by Ofsted has been developed to allow for accurate assessments of the quality of education to be made. It has been seen that this assessment process is a highly effective tool and we have embraced this tool as a regular feature of our self-assessment process in considering the quality of education we offer.

CURRICULUM AREA: FOOD TECHNOLOGY

Intent

Learning the basics of cooking, food preparation and food safety at Cornfields and Belle Vue teaches pupils to explore and prepare food that is healthy including – and to understand the difference between fresh produce and processed foods. Our teaching equips pupils with knowledge of where different types of foods come from, how they are prepared, following instructions and seeing an end result.

It is important for pupils to learn the basics of cooking, as this provides them with increased confidence and a sense of independence that will stay with them for life. Through theory lessons, pupils have the ability to learn the fundamental values of food hygiene and how to remain safe. Food technology will educate pupils on how to be aware of the dangers and hazards around different types of kitchen equipment, preparing different types of food and dealing with raw and cooked food. Pupils will undertake different tasks through practical and theory lessons to gain a Level 1 Food Hygiene Certificate.

Implementation

Our scheme of work at Cornfields and Belle Vue guides pupils through set tasks based around modules from the Level 1 Food Hygiene and safety plan, with theory lessons as well as practical, hands-on cooking. Practical lessons are based in the school with various different tools and equipment at their disposal.

Practical lessons will enable pupils to feel confident in recognising different pieces of equipment, understanding the basics to cooking and being able to identify the hazards around the kitchen. This will provide pupils with an increased sense of independence.

By linking AQA Unit Awards to each theory and practical lesson, pupils will have a portfolio of accredited certificates, along with the end of year Level 1 Food Hygiene and safety qualification from a recognised provider.

Impact

At Cornfields and Belle Vue, pupils will understand the importance of food hygiene and recognise the types of health issues that poor food hygiene may cause, understand what the law says about food hygiene and how businesses can comply. Pupils will have the knowledge to identify the various types of food safety hazards and know what to do to prevent them from putting food at risk. This will enable pupils to remain safe when dealing with food out in the community.

By maintaining good standards of personal hygiene and learning how to keep food from being contaminated, pupils will understand the importance of thorough cleaning and proper waste management – and have the knowledge to carry out effective cleaning activities to ensure safety. As a result, pupils will feel empowered and resourceful around the home.

IN SUMMARY

The core purpose of our schools is to 'improve the life chances of children'. In short – we aim to reverse and eradicate the known correlation between poor outcomes in life – and factors that have made pupils vulnerable to underachievement at school. We achieve this by going above and beyond, setting high expectations and improving outcomes by working together with others.

We have a clear and compelling vision about the knowledge and skills that pupils need in order to take advantage of opportunities, responsibilities and experiences of later life. Our school ethos and curriculum are firmly embedded with a belief that we can powerfully address social disadvantage.

We are clear about the end points the curriculum is building towards – and what pupils need to know and be able to do to reach those end points. Our school curriculum is planned and sequenced so that new knowledge and skills build on what has been taught previously.

Ofsted has outlined that schools who take a radical approach to the curriculum – with effective sequencing, structure and implementation – will be assessed favourably. We welcome this autonomy and believe that the curriculum needs to be radically reviewed, as doing more of the same will result in the status quo of underperformance of disadvantaged groups being the norm.

A well-constructed, well-taught curriculum will lead to pupils learning more and – and therefore achieving positive results. We aim to ensure that all of our pupils acquire the knowledge and cultural capital they need to succeed in life.