



Sandbach School

Food and Nutrition Curriculum

Key Stage 4

Key Aims:

To embed and develop knowledge learnt during KS3

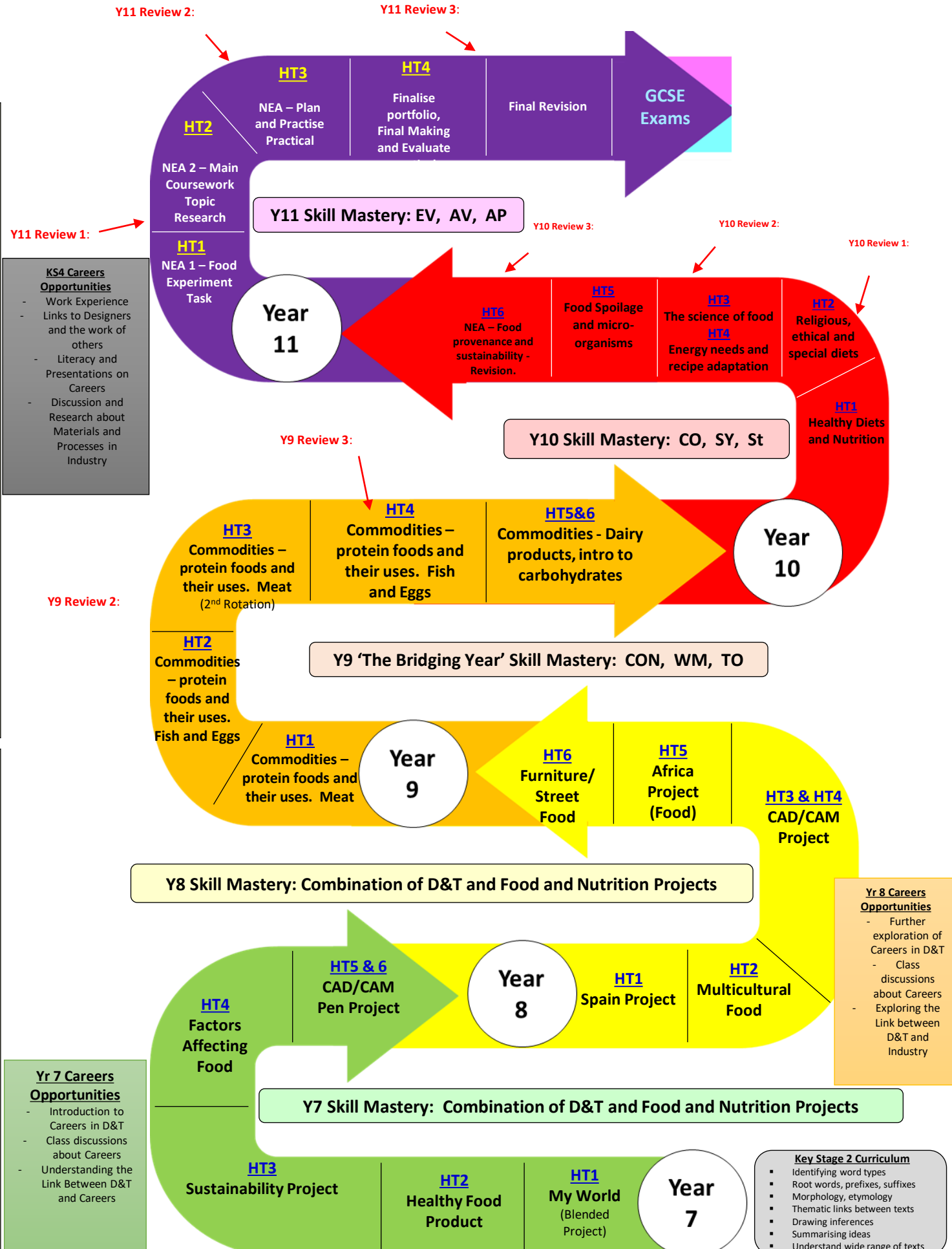
- Demonstrate a range of skills – practical, planning and developing
- Be able to Research and understand the needs of the user
- Improve subject knowledge and explain the use of Ingredients and Nutrition

Key Stage 3

Key Aims:

Gaps in National Curriculum

- Practical Expertise
- Make high quality prototypes
- Use specialist tool, techniques and processes
- Range of Materials
- Taught how to cook – range of techniques



By the end of **KS4**, students should be able to:

- Produce NEA that has fulfilled the requirements of the Exam Board and met the needs of a user
- Explain a range of ingredients and Processes
- Made the link between Catering in the Food Room and the Real World
- Demonstrate a range of skills and problem solve

By the end of **KS3**, students should be able to:

- Produce creative ideas
- Have an understanding of how Designers work
- Understand elements of the Design Process
- Have experienced some practical activities