



Sandbach School

Food and Nutrition Curriculum

Key Stage 4

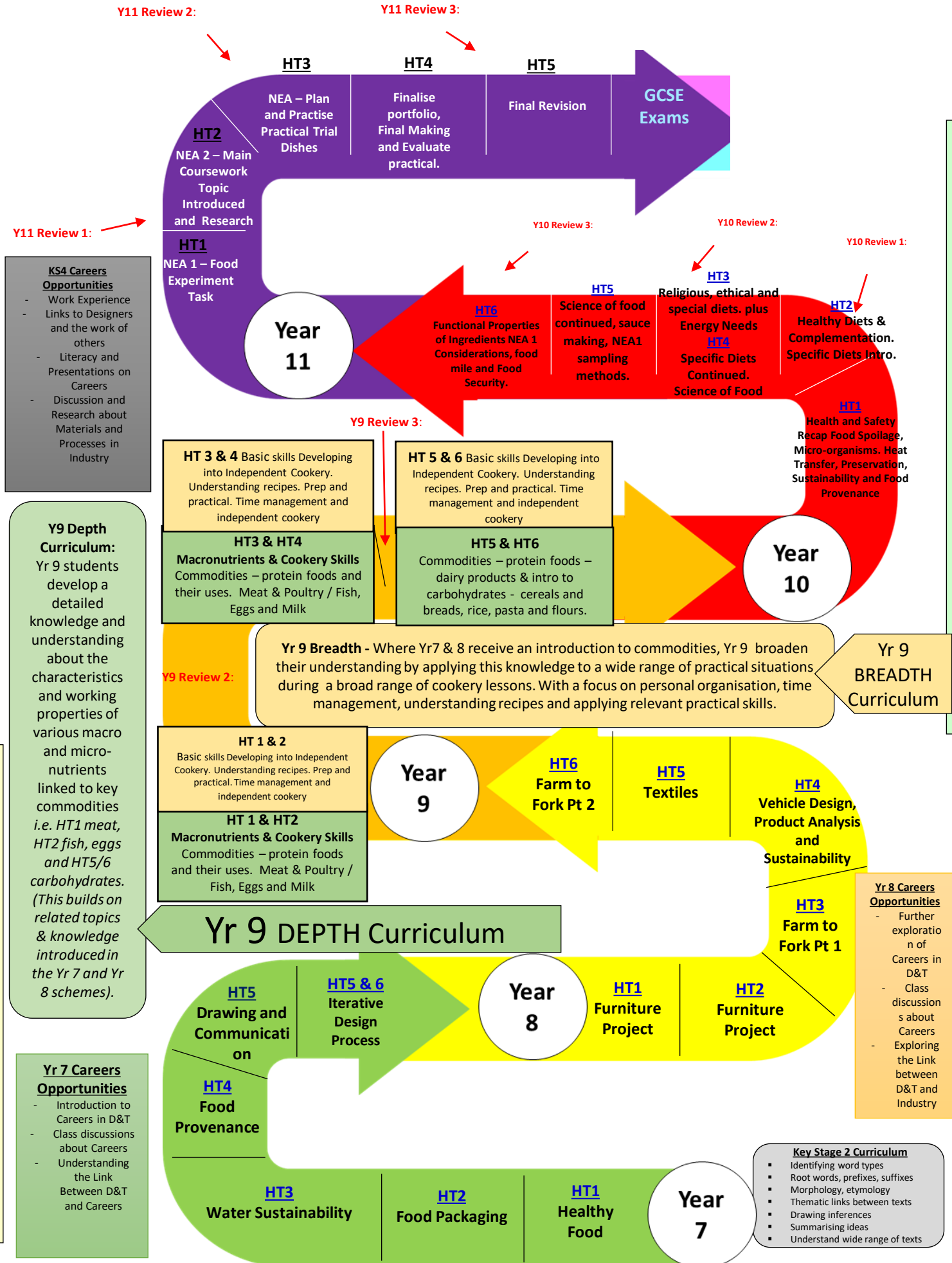
Key Aims:

- 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