**SCHOOL VISION**

We believe that all young people should be as independent as they can be, irrespective of starting point.  We will develop the essential skills of communication, employability skills as well as emotional wellbeing.  We want our pupils to be global citizens and contribute and be part of their community (local/national & international).  We want our pupils to be happy, confident, healthy, safe and have their voices heard.  We aim to prepare our pupils for life beyond Hill Top School.

**INTENT**

At Hill Top YP are shown how to cook healthy, nutritious meals in a safe and fun environment. They are taught that food doesn’t have to be boring to be healthy and that learning how to cook is a crucial life skill preparing them to live independently.

YP are taught to use a range of equipment and utensils. Learn hygienic food preparation and various cooking methods, with the focus on preparing our YP for adulthood.

YP learn about multicultural foods and experience how different cultural foods influence our everyday food choices. Pupils also develop an understanding about how to shop and create a range of predominantly savoury meals economically, using basic ingredients found in most households.

Underpinning this is a knowledge and understanding of food hygiene and safety in the kitchen with an emphasis on pupils being able to wash and tidy up all of their equipment and work spaces.

To ensure that our YP are able to transfer the skills that they learn in school to home; skills, methods and recipes will be revisited throughout the YP time at Hill Top

**IMPLEMENTATION**

Year 7 classes are taught by their class teacher. They are timetabled to have 1 double lesson each week. These will include both practical and theory lessons.

YP in years 8/9 will be taught by a qualified Food Teacher, pupils will have 1 double Food Technology lesson for 3 half terms throughout the school year. KS3 pupils will follow NOCN Independent living skills units at Entry Level 1 & 2, preparing them for KS4.

KS4 will be taught by a qualified Food Teacher, pupils will have 1 double Food Technology lesson for 3 half terms throughout the school year. KS4 pupils will follow NOCN Independent living skills units at Entry Level 3 as they work towards achieving this qualification in Independent Living.

Pupils in 6th Form will have 1 double Food Technology lesson per week, delivered by their class teacher. These lessons will build on the skills and knowledge embedded in KS3/4 by developing enterprise projects.

YP in the Autism centre will be given the opportunity to experience Food Technology with their class teacher, with the Food Room available to the A classes for 3 half terms throughout the year.

Pupils work in a whole class, small groups or individually to support pupils in their development of their skills.

Differentiation and personalisation are planned for within activities and allowance is made for ability and experience.

Key Stage 3 and 4 pupils will often cook the same dishes as each other to allow pupils to practice making the same dish, with Key Stage 4 pupils being encouraged to work more independently. Cooking the same dishes across Key Stages also allows for less food waste each week.

Hill Top School provides all of the necessary ingredients as well as appropriate equipment.

Support staff are deployed effectively to enhance learning of individual pupils.

Additional opportunities for pupils to take part in Food Lessons happen during Friday afternoon Pupil Led Learning sessions.

**IMPACT**

Food Technology contributes to the broader curriculum aims by preparing our YP for life beyond Hill Top.

The teaching of Food Technology enables pupils to make informed choices to achieve a healthy balanced diet for themselves and others as well as broadening their food experiences by trying and creating new ingredients and dishes.  It also increases their independence and decision making skills.

Our pupils are:

Engaged because they are challenged by the curriculum which they are provided with.

Resilient learners who are learning to overcome barriers and understand their own strengths and areas for development.

Safe and happy to be active participants in Food Technology lessons

Showing progression of knowledge and understanding, with appropriate vocabulary and technical skills which support and extended learning.

Becoming confident in discussing food preparation and cooking and the relevant links to health, safety, hygiene and managing money.  They are able to self and peer assess their own work and identifying their own strengths and areas for development.

Pupils progress from years 7 to 11 is assessed using Bsquared.

Key Stage 4 pupils will be completing appropriate NOCN Independent Living units at Entry Level 3