



The Food Department at Becket Keys Church of England School

The team

We currently have two full time Food teachers within the department, who are supported by an excellent technician who ensures the practical lessons are fully stocked, prepared and run smoothly. The department is building upon many years of successive improvement in both GCSE Food Preparation and Nutrition and Level 1 / 2 Hospitality and Catering results. We also teach the Level 3 technical awards in Food Science and Nutrition within the Sixth Form which has grown in popularity year on year.

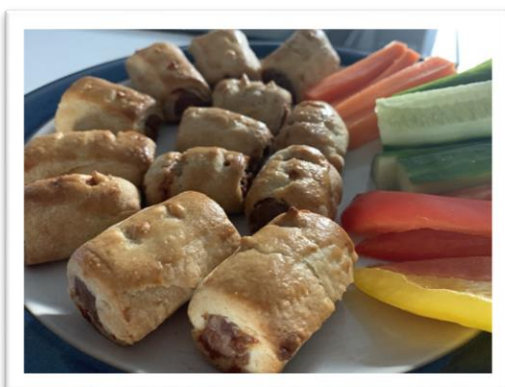


Teaching area

The Food department comprises 2 bright and airy dedicated food rooms, equipped with all the usual equipment allowing students to usually work 2 students to a station. In addition, the department has invested in a range of additional equipment to allow students to complete more advanced practical tasks, such as food dehydrators, pasta machines, stick blenders, deep fat fryers and brand-new commercial grade pans and frying pans. There is a strong ethos of promoting excellence in practical skills in the department, which is apparent in the quality of the food students consistently produce. Both food rooms have excellent ventilation and plenty of natural daylight so they are pleasant to work in for both staff and students. The food department has a generous storeroom for ingredients and a separate technician's room allowing ingredients to be prepared outside of the classrooms.



Curriculum, Assessment & Student Groupings



Food is taught in small classes of mixed ability students in all years. All students at Key Stage 3 experience a wide range of activities to develop their practical skills, including becoming proficient in butchery skills, making fresh pasta and becoming familiar with a wide range of cooking techniques. Throughout KS3, students have one double lesson per week on a rotation with Design Technology. The school provides all the ingredients to students for a modest fee, so no child is left unable to take part in the practical lessons and ensures all students make good progress. Parents as well as teachers feel the benefit of this approach.

The department is well supported by the Russell Education Trust (RET) which allows us to share schemes of work (SOW), ideas and resources. You can see the Curriculum Outline on our website. Assessment plays a regular part in teaching within the department. Students are assessed formally and informally both in lessons and at the end of each unit. We currently assess students using a 7 – 1 scale, based broadly on GCSE Grades at KS3, thus enabling students to gauge their progress in line with GCSE requirements which we then use to assess at GCSE.

At KS4, Food is a very popular subject area and is now one of the highest performing departments in the school. We are confident that our scheme of work and systems are now well set up to ensure exam success in both Food Preparation and Nutrition and Hospitality and Catering. Both subjects achieved a 100% pass rate in the last set of exams. At KS5, we deliver WJEC Food Science and Nutrition, allowing students to develop further their subject knowledge after GCSE. This subject is particularly popular with students who wish to go on to study areas such as sports nutrition in university.

We continually strive to develop our understanding of what helps students pass exams well and share our knowledge with teachers across the RET network. As well as raising standards, this significantly reduces workload.

Together, everyone is constantly reviewing resources from our exam board in order to keep abreast of updates and changes. We do have high expectations of exam success here, but staff are very well supported in delivering it.

Professional Development

We take our CPD seriously, as all of us can develop our generic and subject-specific expertise. A wealth of experience within the department means that meetings focus on sharing ideas, jointly planning lessons, moderating assessments and generally making us better at teaching a range of different topics and products. We benefit from work scrutiny, learning walks, and longer observations by RET advisors and our senior team, which help us focus on what works well and where we need to adjust our practice. The RET Food network provides opportunities for Trust-wide training, and collaboration with the Food departments in the other four RET schools.

