

Cookery – Primary Provision

Aim and Rationale

The aim of cookery in the Primary Provision is to teach the pupils a basic life skill in an imaginative and enjoyable manner. As the lessons are delivered in a small group or 1-1 session it will also provide a valuable opportunity for teacher/pupil conversation and discussion.

Organisation of subject and delivery:

Every child will have the opportunity to take part in cookery once a week. The recipe will be changed each week with all the pupils following the same scheme of work, adapted to age and ability. It will be delivered either in a small group or on a 1-1 basis based on the ability and needs of the pupil. The pupils will take their cooking home to share with their families.

Curriculum content:

The pupils will experience a variety of cooking styles including, baking, boiling, frying and melting. They will have the opportunity to learn how to use a knife and grater safely with a variety of different ingredients. They will also be taught to mix, beat, “rub in” and roll.

There will be a focus on healthy eating with the pupils being taught about what food groups are needed to maintain a healthy lifestyle. There will also be a focus on season and cultural cookery at different times throughout the year.

SEN/ Equal opportunities:

All pupils will have the opportunity to cook once a week. Depending on individual needs, this will either be in a small group or 1-1. Recipes will be adapted according to age and ability. Vegetarian options will also be available. When planning the recipes consideration will be given to allergies of pupils and cultural needs. Where appropriate the planning of the lessons will be informed by Individual Education Plans or Education and Health Care Plans.

Literacy across the curriculum:

The pupils will have the opportunity to read and discuss recipes. They will also be taught subject specific language related to cookery.

Numeracy across the curriculum:

The pupils will be involved in weighing and measuring different ingredients using a variety of measuring instruments and scales. They will have the opportunity to divide up ingredients and multiplying when adapting recipes.

Healthy Schools

The pupils will be taught about healthy eating through discussion and displays in the kitchen. They will learn about a balanced diet and healthy lifestyle.

Accreditation

On a weekly basis there will be a "Top Chef" who will receive a certificate in assembly. Pupils will also receive stickers and target points for good work. Where appropriate, Unit Awards may also be undertaken.

When pupils leave the Primary Provision they will receive a copy of a recipe book that includes all the recipes that they have cooked.

Cookery - Secondary

Pupils follow the Jamie Oliver qualification, Cookery for Life

Jamie's Home Cooking Skills provides the ideal opportunity to begin teaching cooking skills to accredit teaching that already takes place.

Qualification profile:

- Consists of two single unit BTEC qualifications at Level 1 and Level 2
- Both qualifications are fully funded on the QCF and contribute to Performance Points

Level 1	Contributes to Foundation Learning provision	Focuses on giving young people the skills to prepare delicious and nutritious home-cooked food - using fresh ingredients - as well as an understanding of the value of passing on cooking knowledge
Level 2	Equivalent to half a GCSE	Develops the student's ability to plan and prepare a series of nutritious home-cooked meals for breakfast, snacks, lunch and dinner, and helps them understand how to cook economically

For more information, visit

<http://www.edexcel.com/quals/skills/home-cooking/Pages/default.aspx>