

How we Teach Design and Food Technology at Kenningtons Primary Academy

“Our mission is to empower, educate and inspire as many people as possible to love and enjoy good food!” *Jamie Oliver.*

What do Chefs do?	What do Engineers do?
<ul style="list-style-type: none">• Understand the importance of good hygiene, risks and safety• Use mathematical and English skills• Use their fine motor control with precision• Are creative, use their initiative and are brave to taste new food• Combine ingredients to create meals• Have a good understanding of ingredients, their potential allergens and dietary requirements• Understand healthy eating and consumer awareness	<ul style="list-style-type: none">• Design purposeful, functional and appealing products• Make using a range of tools, equipment, resources and components• Evaluate projects to ensure they follow a specific criteria and function

Intent

At Kenningtons, we are aspiring chefs. Being able to feed ourselves is an important life skill and will keep us healthy in the future. Unfortunately, in our school, we don't always learn or see these skills at home and obesity data for our school is worrying. In order to combat this, we leave Kenningtons with a bank of recipes that we can share with our families and use in our future. In the EYFS, we take part in each DT project and follow a bespoke structure for food technology. We also cover a range of transferable skills from the EYFS statutory framework throughout the academic year including 'fine motor', 'managing self' and 'creating with materials'.

Knowledge:

- We learn about ingredients, a range of recipes and how to adapt these in many different ways.
- Each year we learn two specific, basic recipes beginning with tasting and culminating in our own signature version. We learn specific technical language so that we can demonstrate our understanding.
- We learn about healthy eating, food safety and hygiene and consumer awareness.

Skills:

- We also learn specific cooking skills ranging from cutting and chopping to serving and garnishing.

We are also aspiring engineers. Our DT curriculum is organised into blocked units in which we cover specific skills from the design and technology national curriculum. In the winter, we use our DT skills to create a moving seasonal card incorporating mechanisms ranging from sliders, levers and linkages. In the summer, each year group complete the design, make and evaluate process to produce a high-quality product that we are proud of. Examples of these are bug dens, catapults and motorised buggies which link to other curricular areas within each year group.

Knowledge:

- We learn how to safely use a range of tools and equipment
- We design a product based on a criterion for a purpose and function

Skills:

- *We use a range of different tools and equipment for functional purposes and aesthetic qualities*

Implementation

For Food technology:

- Whilst Food Technology is taught discreetly, our teachers help us to make links with other subject areas.
- In the EYFS, Food Technology is taught to us through the adapted process of evaluate, technical skills, prototype, signature and, make & evaluate. Skills and knowledge is also taught as a part of continuous provision and the EYFS statutory framework throughout the year.
- In KS1 and KS2, Food Technology is taught to us through the process of evaluate, technical skills, prototype, signature and, make & evaluate
- The knowledge we must learn is carefully planned and increases each year
- The skills we need to acquire have been clearly mapped so that there is progression; I can do more today than I did yesterday
- We each have a personal cookbook to record each of our recipes. This becomes our cookbook for life.
- Trips and experts are carefully planned by our teachers and help to bring our learning to life
- We evaluate our recipes through taste tastings and inviting 'experts' to taste our food.

For Design Technology:

- Design technology is taught twice a year from Nursery to Year 6.
- There is a Winter project focusing on designing and making seasonal cards using a range of mechanisms
- There is a summer project focusing on the designing and making of a functional product.
- Each project is planned, prepared for and taught within a two consecutive day period.
- In EYFS, design technology is also taught as a part of continuous provision and within the EYFS statutory framework throughout the year linking to 'creating with materials'.

Impact

We will demonstrate our learning within the food technology curriculum through our signature dish, our cookbooks, displays, in our conversations with teachers and by the vocabulary we use.

We will demonstrate our learning within the design and technology curriculum through our winter and summer projects.