

The KS2 Food Technology Curriculum is derived from the objectives set out in the Primary National Curriculum. Key skills have been identified and progression mapped through Lower Key Stage 2 through to greater depth at the end of Upper Key Stage 2. Food Technology objectives have been incorporated into the topics to ensure that learning has a relevant context and to build pupils’ understanding of cooking and nutrition as a key life skill. The purpose of study and intent of the Food Technology programme is to teach knowledge, understanding and the skills needed to equip the learners with a fundamental life skill. These skills will support our pupils now and into the future.

The fundamental areas in our Food Technology curriculum are;

- Designing
- Making
- Evaluating
- Technical Knowledge and skills
- Cooking and nutrition

The objectives from these fundamental areas are split into the topic areas and/or projects that they fit best to ensure coverage across the curriculum offer. The programme of study is written as a full-time offer.

KEY STAGE 2: Food Technology – Programme of Study	
	Cooking and Nutrition
Year 3	<ul style="list-style-type: none"> • Understand and apply the principles of a healthy and varied diet • Select and use appropriate fruit and vegetables, processes and tools • Demonstrate hygienic food preparation and storage
Year 4	<ul style="list-style-type: none"> • Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.
Year 5	<ul style="list-style-type: none"> • Prepare and cook a variety of dishes using a range of cooking techniques • Weigh and measure accurately (time, dry ingredients, liquids) • Apply the rules for basic food hygiene and other safe practices e.g. hazards relating to the use of ovens
Year 6	

Teachers will assess learning objectives taught through the use of learning objectives (Knows/Dos at some sites) and success criteria for each session. These will then support identification of pupil need and success. Pupil outcomes will be recorded through learning logs and/or an online assessment tool for each session and used to inform future planning. Gaps in learning and misconceptions are addressed rapidly and can be re-visited.

The principal focus of our Food Technology curriculum is to develop the creative, technical and practical expertise of pupils that is needed to perform everyday tasks confidently. Reading skills will be developed as pupils are supported to evaluate, engage and follow written instructions/menus and methods. Product evaluation and testing will also be taught to ensure that pupils develop the healthy awareness and understanding that things can be improved/developed. Pupils will also have increasing awareness through cooking and nutrition sessions which will help them to look after their bodies and function well.