

## Hospitality and Catering

*You see cooking but we see – art, confidence, collaboration, communication, creativity, following directions, geography, leadership, listening skills, literacy, measuring, maths, MFL, organisation, problem solving, science and time management.*

Food is a vital part of the curriculum. It is an essential life skill where all students must have the opportunity to learn how to cook. In a society with an increasing obesity epidemic, where fast food is easily accessible, knowledge of nutrition, health and hygiene is vital for building children to become well-rounded and confident citizens who can make their own informed choice over what they plan, prepare and cook for themselves and their families in future years.

Students enjoy the practical leaning of the subject and have great success. A high-quality food curriculum will build confidence and allow students to explore a range of ingredients and processes to allow them to become more curious about their own food choices and the world around them including what is available.

Students will understand and gain knowledge about the food industry and we hope this knowledge will allow students to understand the need for good personal hygiene, excellent customer care skills and the core qualities and skills that ALL employers look for in a future employee.

We will find lots of opportunities to bring the outside world into the classroom. Many students will go to restaurants, travel both in the UK and abroad during their lifetime as well as having access to a huge variety of Food based programmes on TV.

It is hoped that by studying Food in school, we can further inspire love and enjoyment of the subject for children to gain essential and practical skills, while also gaining an understanding of sustainability, environmental, ethical and socio-cultural influences of food availability and ever-increasing food choices, so that they may become better consumers.

In KS3 all students in Trinity study food, providing them with the opportunity to prepare a range of dishes from scratch, building their confidence in the kitchen to enable them to prepare dishes at home for themselves and their families rather than having a dependence on take aways and fast food. Whilst learning these skills, also embedded is the importance of food hygiene whilst, choosing, storing and preparing foods to enable students to cook safely, reducing the risk of food poisoning.

The curriculum also incorporates healthy eating, understanding the nutrients provided by food and embedding the knowledge of a need to eat a healthy balanced diet. Whilst studying potential health issues that may happen in later life raises awareness to students that what they eat and choose to eat now may have an effect on their health as adults, thus encouraging them to make the difference now.