



**LIBERTY
ACADEMY**
CHURCH OF ENGLAND

Food Technology Department

About us

Food Technology Staff 2025

Director of Learning For Technology Mrs A V. Batley
Mrs S.Russell Teacher of Hospitality and Catering
Mrs D. Chapman

In Food Technology, students are given the opportunity to understand and apply the principles of Nutrition and Health and Hygiene and Safety. They follow a programme that introduces them to the function of ingredients and enables them to cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.

The aim is for them to become competent in a range of cooking techniques, for example: selecting and preparing ingredients; using utensils and electrical equipment safely; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes.

During the Food Technology pupils are also taught aspects of Hospitality and Catering. Which also aids their transition into the Hospitality and Catering Level 1/2 Eduqas Course.

Students can then begin their KS4 Hospitality and Catering course armed with the basic knowledge and skills needed to be successful when choosing the course at KS4.

Our lessons

The Department has a strong focus and drive to develop independent learners and promote high standards of academic achievement. Through the Learning Cycle. Students through this become more resilient learners, it gives them the tools and the thirst to achieve and have higher aspirations.

The department has a strong belief that all students should be independent, enabling our students to develop personal responsibility and self-motivation and to consider the needs of others. This equips our students with the knowledge and cultural capital to succeed in life.

Areas for development

1. Continued improvement in both Academic Outcomes & Progress.
2. Cultural and Subject enrichment
3. Challenge for all

Our ambitious and inspiring curriculum for all

KS3 - The Food Technology Curriculum follows the National Curriculum Guidelines. It aims to provide an inspiring, rigorous and practical approach to learning in order to develop all all learners' skill, creativity and imagination. Learners will learn how to

KS4 - The Y10 and Y11 Hospitality and Catering specification sets out the knowledge, understanding and skills required to process of exploring, creating and evaluating.

The EDUQAS Level 1/2 Vocational Award in Hospitality and Catering is a qualification designed for 14-16 year olds to gain knowledge and skills in the Hospitality and Catering sector. It consists of two units: an external examination on the industry, and a practical exam where students plan, prepare, and present dishes.



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Our curriculum intent

Our Design and Technology curriculum is designed to equip our young people with a variety of skills and knowledge to be able to become more confident and able to make independent decisions which equips them in becoming lifelong learners and to aspire to work within their chosen field.

Marking and feedback

All our students will receive a variety of marking feedback methods. Circulation around the classroom is a prominent feature in practical lessons where verbal misconceptions will be corrected. Students will peer assess work as well as receiving Feedback on their work allowing students to reflect and respond to teacher comments. All key stages are formally assessed at KS3 this will be one practical assessment and 1 written assessment and KS4 will complete Practical Exam PPE's and Exam PPE's.

Quality assurance

The Technology department evaluates the quality of teaching and learning to ensure that students can make the best progress. This is monitored by our whole school policies which include:

Learning Walks

Book Looks

Pupil Voice

Department standardisation and moderation of work for work and work for exam assessments.

Curriculum enrichment

The Technology department offer an exciting and extensive enrichment programme to its students.

Food Technology
Visits from the Royal Navy.
The Great Yorkshire Show

Intervention

The Technology Department offers a range of interventions these include

- SPS sessions - Lesson 6
- Revision Sessions in half terms
- Drop in sessions at lunch time
- Exam breakfasts and exam master classes.

Home learning

The Technology department requires students to practice skills at home wherever possible for both KS3 and KS4.

KS4 students are required to complete homework tasks specifically to aid their learning and understanding for written exam papers so many past exam questions are used for this purpose.