Promoting SMSC and British Values in Food preparation and nutrition lessons

Year	Social	Moral	Spiritual	Cultural	British Values
Year 7	Introduction to awareness of healthy eating and the Eatwell Guide. Developing skills such as co-operation, collaboration, responsibility, commitment, teamwork.	To raise student awareness of the safety of themselves and that of others in the kitchen. To establish a routine and expectation of personal and general hygiene in the Kitchen	Helping students gain a sense of achievement for themselves in practical work. Creating fun and enjoyable lessons that encourage students to want to take Food to GCSE level. Students supporting each another and gain confidence give each other encouragement and feedback.	Exploring foods, traditions, and cooking techniques from around the world. Students produce a variety of food practical's	Year 7 Enrichment Activities week residential trip - EUROPEAN FOOD AND TECHNONOLGY Healthy Eating – Students learn to create dishes that encourage healthier Lifestyle. Students are encouraged to watch Master chef and Bake-Off programmes to widen their knowledge and understanding of different foods and ingredients. Students are encouraged to cook at home and evidence and photograph dishes they cook independently. Whole School Charity events
Year 8	Developing further an awareness of healthy eating and the Eatwell Guide. Developing further skills such as co-operation, collaboration, responsibility, commitment, teamwork.	Developing further student awareness of the safety of themselves and that of others in the kitchen. To further embed the routines established and expectations of their personal hygiene when working in the kitchen. To further embed the routines established and expectations for the general hygiene of their work areas and the use of other kitchen areas.	Support students gain a sense of achievement for themselves in their practical work. Whilst creating fun and enjoyable lessons that encourage students to want to take Food to GCSE level. Students supporting each another and gain confidence give each other encouragement and feedback.	Exploring foods, traditions and cooking techniques from around the world. Students produce Practical work related to foods around the world.	Year 8 Enrichment Chislehurst Society competition Activities week residential trip- EUROPEAN FOOD AND TECHNONOLGY Year 8 Options workshops Healthy Eating – Students learn to create dishes that encourage healthier Lifestyle. Students are encouraged to watch Master chef and Bake-Off programmes to widen their knowledge and understanding of different foods and ingredients. Students are encouraged to cook at home and evidence and photograph dishes they cook independently.

Year	Social	Moral	Spiritual	Cultural	British Values
Year 9	Nutrition – Awareness of Healthy Eating Diet and Health Different nutritional needs Ages and stages Understanding allergies to everyday foods.	How and where food comes from – Organic produce, free range vs intensive, fair trade, GM, Food miles. Embedding student awareness of the safety of themselves and that of others in the kitchen. Embedding the routines and expectations of student's personal hygiene and expectations for the general hygiene of student work areas and the use of other kitchen areas.	To support students, gain a sense of achievement for themselves in all their practical work, Photographic evidence to show achievement. Create enjoyable interesting and challenging lessons Students support each another and gain confidence in themselves and give each other support and encouragement and peer feedback.	Culinary Traditions British Foods Foods around the world Food choice Cost and differing Nutritional profiles	Year 9 LEAP Chislehurst Society competition Food related trips to local farm / Seasonal foods / local café to look at variety / style Activities week residential trip - EUROPEAN FOOD AND TECHNONOLGY Healthy Eating Students encouraged to watch Master chef / Bake-Off etc to widen their knowledge and understanding of different foods and ingredients. GCSE Students encouraged to cook at home Dedicated intervention sessions
Year 10	Nutrition – Awareness of Healthy Eating and further development Diet and Health Different nutritional needs Ages and stages Understanding allergies to everyday foods.	How and where food comes from – Organic produce, free range vs intensive, fair trade, GM, Food miles. Farming methods and Food Provenance Embedding student awareness of the safety of themselves and that of others in the kitchen. Embedding the routines and expectations of student's personal hygiene and expectations for the general hygiene of student work areas and the use of other kitchen areas.	To support students, gain a sense of achievement for themselves in all their practical work, Photographic evidence to show achievement. Create enjoyable interesting and challenging lessons Students support each another and gain confidence in themselves and give each other support and encouragement and peer feedback. GCSE 3 HOUR MOCK PRACTICAL IN summer term will prepare students for GCSE expectations for year 11.	Culinary Traditions British Foods Foods around the world Food choice Cost and differing Nutritional profiles	Dedicated intervention sessions Food Preparation workshops - Fun Chinese Ambassadors Healthy Eating – Students encouraged to watch Master chef / Bake-Off etc to widen their knowledge and understanding of different foods and ingredients. GCSE Students encouraged to cook at home. Whole School Charity events

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Year 11	Nutrition – Awareness of Healthy Eating in GCSE NEA 1 AND NEA 2 related to the given projects • Diet and Health • Different nutritional needs • Ages and stages • Understanding allergies to everyday foods.	Embed knowledge in readiness for Exam part of GCSE How and where food comes from – Organic produce, free range vs intensive, fair trade, GM, Food miles. Farming methods and Food Provenance. ESPECIALLY IMPORTANT During GCSE 3-hour practical which is assessed - student awareness of the safety of themselves and that of others in the kitchen. Routines and expectations of student's personal hygiene and expectations for the general hygiene of student work areas and the use of other kitchen areas	To support students, gain a sense of achievement for themselves in all their practical work, for their NEA 1 and 2 Photographic evidence to show achievement. Create enjoyable interesting and challenging lessons that encourage high skills and therefore a sense of achievement. Students support each another and continue to gain confidence in themselves and continue to give each other support and encouragement and peer feedback. Photographic evidence of work to encourage a sense of achievement.	Culinary Traditions emphasis in NEA 2 PROJECT and could encompass any of the below. • British Foods • Foods around the world • Food choice Cost and differing Nutritional profiles	• Dedicated intervention sessions • Whole School Charity events • GCSE NEA 2 • Healthy Eating – • Students encouraged to watch Master chef / Bake-Off etc to widen their knowledge and understanding of different foods and ingredients. • GCSE Students encouraged to practise and cook at home.