



## Cooking in the Believe (Post 16) Pathway

Wilson Stuart School

A Special Academy



### Rationale:

Believe group's cooking sessions focus primarily on project based learning, whereby the learners experience food and cooking linked to wider projects. This often showcases jobs and the workplace and how food fits into the working world. Believe learners still focus on key elements of cooking such as safety and hygiene whilst cooking, and ensuring that they use a variety of cooking methods however have control over the recipes that they will cook, deciding on which ingredients to use to suit their project.

## Believe Pathway – Cooking Curriculum

Intent	Implementation	Impact
<ul style="list-style-type: none"><li>• To build cooking activities into project based learning.</li><li>• To develop an understanding of how food and cooking is present in the world of work.</li><li>• To gain experiences preparing, cooking and serving food and drinks to others in a professional manner.</li><li>• To apply prices and costs to cooking, alongside benefitting from profits.</li><li>• To develop knowledge of food safety and hygiene.</li><li>• To research and design recipes that will be created in line with a theme or project.</li><li>• To identify healthy food choices based on different meal times.</li><li>• To identify equipment needed and how to use the equipment.</li><li>• To have an awareness of different food allergies and preferences.</li></ul>	<ul style="list-style-type: none"><li>• Through preparing for adulthood projects and collaboration with other subjects, a wider picture of cooking is developed.</li><li>• Through work experience opportunities when hosting events.</li><li>• Through online shopping tasks and visits to supermarkets and cafes to purchase ingredients and/or food to eat.</li><li>• Students have responsibilities within the classroom to follow classroom rules of hygiene and safety and help to create these rules.</li><li>• Through use of technology and recipe books, students have a wide range of options to decide on and develop recipes.</li><li>• Focusing on the Eat Well Plate, and different cooking methods to develop a knowledge and understanding of how to eat healthily.</li></ul>	<ul style="list-style-type: none"><li>• To develop interests in opportunities where they can interact with food outside of their individual diet</li><li>• To gain experiences of interacting with food for both themselves and with other people.</li><li>• To be able to identify prices of foods and pay for food items when hungry.</li><li>• To be able to prepare and cook food in a safe and hygienic manner.</li><li>• To make a healthy choice for themselves and understand whether their diet is healthy.</li><li>• To develop their independent living skills in preparing a drink or food for themselves or those that they live with.</li><li>• To understand that each diet is different and friends and family may not eat the same foods as them.</li></ul>