

Course Title: Food Technology

Accreditation: AQA Unit Awards

Course Description:

The programme offers skill-based activities, which are delivered to groups or on an individual, 1:1 basis. Activities are specific and respond to each young person's interests and needs. The aim is to create and deliver a high quality, personalised, inclusive and flexible Food Technology programme, which focuses on the promotion of healthy eating, basic hygiene and safety in the kitchen.

Food Technology lessons provide activities, which encourage individual growth and which promote:

- Basic cooking skills
- Safety in the kitchen
- Applied Math, English, Science (for example: weighing ingredients, following written recipes, temperature gaging and times)
- Social Skills (for example working independently, with support, asking for help, communicating effectively, giving directions)
- Basic Hygiene Awareness
- Balanced diets

Notes:

Social and Emotional Aspects of learning as well as Emotional Literacy (SEAL and EL) are fundamental to the Food Technology lessons.

Personal Learning and Thinking Skills (PLTS) are embedded in the framework.

Possible careers and Further Education:

The programme provides young learners with the opportunity to develop the skills, awareness, knowledge, attitudes, resilience and values that they need to make healthy lifestyle choices; to take an active and responsible role in their communities and everyday life.