

| <b><u>Catering / Food Technology</u></b>   | <b><u>Spiritual</u></b>  | <b><u>Moral</u></b>   | <b><u>Social</u></b>  | <b><u>Cultural</u></b>  |
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| <p>This subject area is studied as a GCSE subject at Key Stage 4 and also as a 13 week unit of work during each year of Key Stage 3.</p> | <p><b><u>SP1</u></b> - Students develop a sense of pride and achievement based on the end result that they produce that has been created and planned by themselves.</p> <p><b><u>SP5</u></b> - As part of the GCSE catering studies course, students are given the responsibility to plan, create and then present a 3 course meal and this always allows students to see their own work created and also feel pride when they take it all home with them. They can enjoy the whole experience of pride and satisfaction again once they share their work with the people that they live with.</p> <p><b><u>SP6</u></b> - Students develop an understanding about what food is and where it comes from and how it is made and often this can</p> | <p><b><u>M1 / M3</u></b> - By looking at the moral responsibility that the students have in relation to the production of food, students look at carbon footprints and how mass catering may affect or create one of these.</p> <p><b><u>M5</u></b> - Students look at hygiene in all years and focus on why morally if they are preparing food for the consumption of others there needs to be correct hygiene in all preparation areas.</p> <p><b><u>M3</u></b> - When looking at healthy eating, students are taught about the moral responsibility they have to look after their bodies and stay fit and not obese.</p> <p><b><u>M1 / M5</u></b> - By looking at the various fuels that can be used when cooking food, students can look at what may be the most environmentally friendly</p> | <p><b><u>So5</u></b> - Students focus on what various foods are consumed within society and how this can vary based on cultural differences and society.</p> <p><b><u>So5</u></b> - By focusing on the nutrients in food, students can look at what are the healthiest options and what types of food are most likely to lead to obesity and diabetes.</p> <p><b><u>So1 / So5</u></b> - Students learn about how to store food safely and cook food to the correct standard so it can be consumed by others in society without leading to illness.</p> <p><b><u>So1</u></b> - When learning about the production and sale of food for society, students learn about food packaging and wastage and what impact this can have for the rest of society.</p> | <p><b><u>C2 / C5</u></b> - Students develop their key terminology so they can describe and explain in a correct way what they have created and how it may have been influenced by a different culture.</p> <p><b><u>C2</u></b> - The students are encouraged to use ideas and ingredients in their work from all around the world to then produce a variety of culturally different foods.</p> <p><b><u>C3</u></b> - Students learn about the dietary needs of people from different cultures and why people have certain food laws that they must adhere to due to culture or religions.</p> <p><b><u>C5</u></b> - By focusing on the values, beliefs and traditions of all the foods that are used or learned about from around the world, students develop a good understanding of the</p> |

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|  | surprise and overwhelm the students. | fuel and then use this before a lesser one. | <b>So5</b> - Students are equipped with the skills of staying safe at all times with all of the equipment used in the food technology rooms. | different cultures within the world. |
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