

Food Technology

Intention-What we want to achieve and why we do what we do

At Rachel Madocks we recognise that many of our students may not achieve the life skill of learning how to cook independently. However, they all benefit from sharing and engaging in many food-based activities which provide a wide range of sensory experiences as well as developing specific Food Technology skills alongside Maths, Science, Communication, Motor Skill Development and Independent Living Skills.

Implementation - How do we achieve this through our learning and curriculum and how we do it

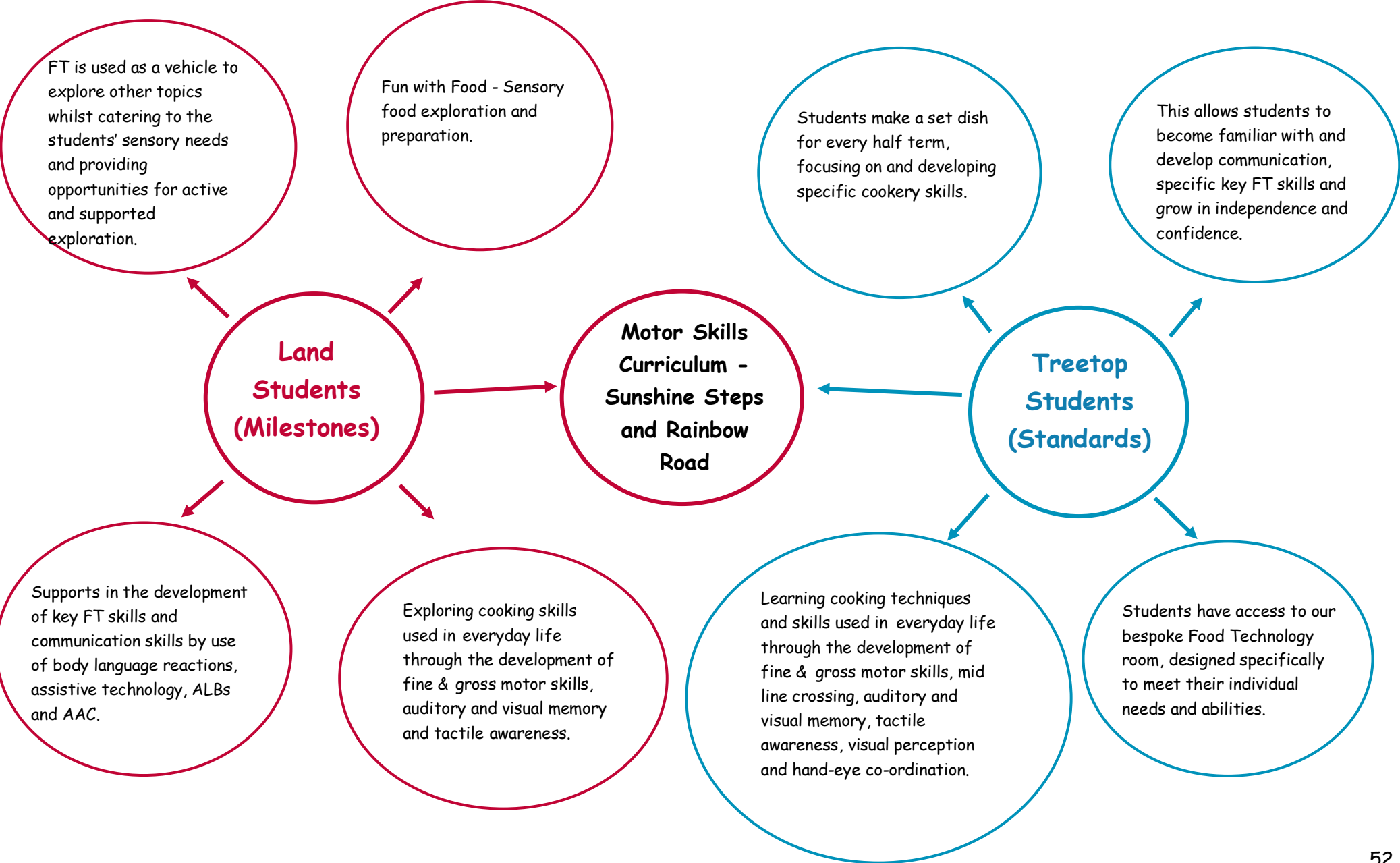
At Rachel Madocks School, all students across the Key Stages have access to a broad and balanced delivery of Food Technology lessons. The delivery of Food Technology varies from class to class, Key Stage to Key Stage and is adapted and adjusted to respond to the needs of young people. For our more able students Food Technology will be in the form of preparing a set dish, focusing on and developing specific cookery skills, growing in independence and confidence. Food Technology for our students who are working at a developmentally younger age takes the form of sensory food exploration and preparation. Our Discovery department and PMLD classes use Food Technology as a vehicle to explore other topics whilst catering to the students' sensory needs, providing opportunities for active and supported exploration. For some of our students, Food Technology provides them with opportunities to explore different textures and smells of a variety of different foods, where tasting is not possible. For our students in Post 16, Food Technology can also encompass planning and shopping for their meals, utilising opportunities in the wider community to make choices about the meals they wish make, and go on weekly shopping trips to purchase ingredients.

Impact - What can we achieve through this and what is the end result

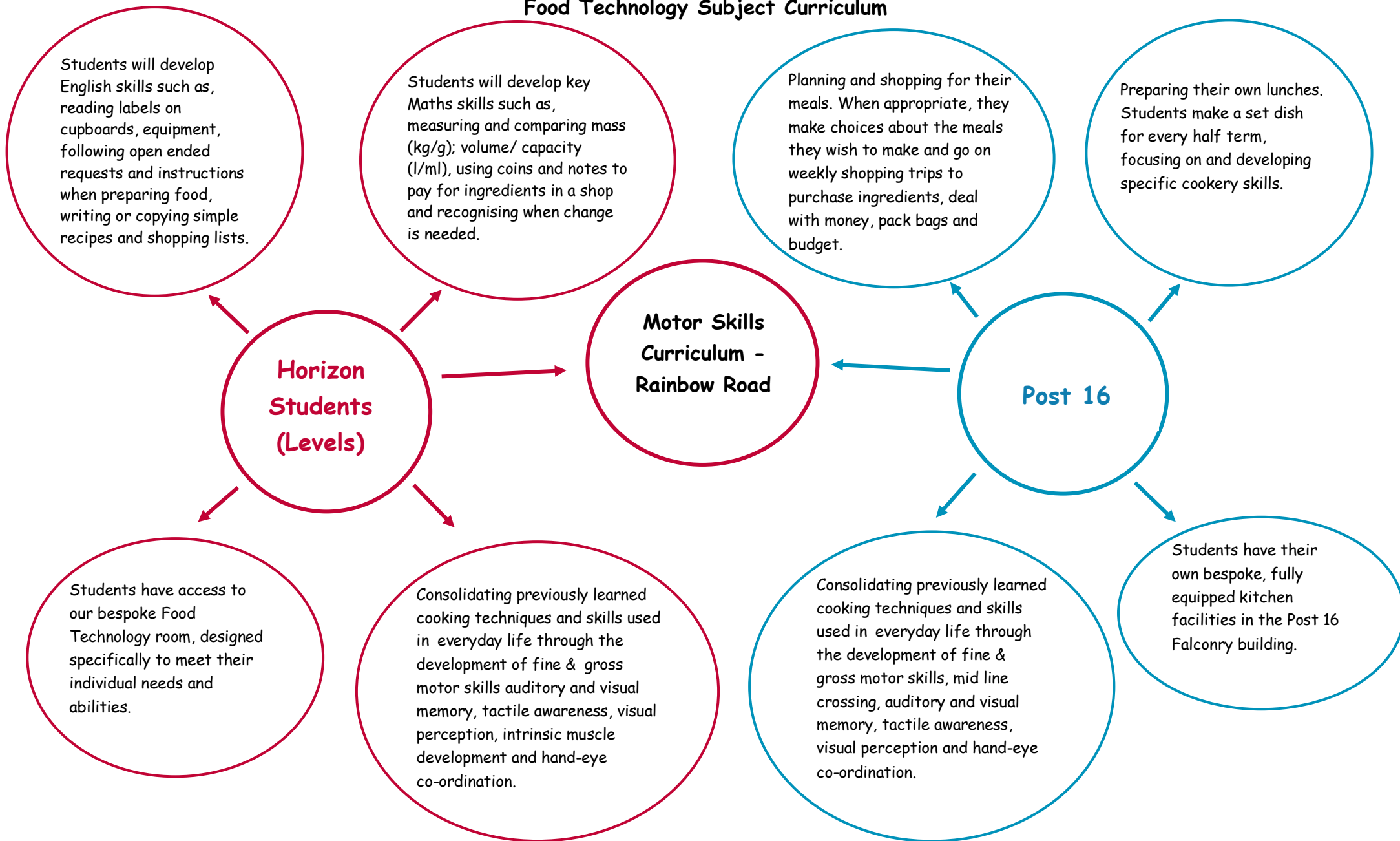
Food can support many aspects of the curriculum providing students with a multisensory experience as well as developing specific Food Technology skills, fine and gross motor skills, hand eye coordination, and communication. Through our Food Technology curriculum and 'theme' days, such as Modern Foreign Language or RE, our students experience a range of different foods from a variety of cultures and have the opportunity to explore a range of different tastes, smells and textures. Food is incorporated into lessons as and when appropriate and can often be used to stimulate interest, hands on experiences and promote curiosity. Specialist equipment is available for students to use to promote independence such as angled spoons and gripper utensils, which can then be transferred into functional independent skills.

Food Technology at Rachel Madocks School is also used as a vehicle to develop communication skills by use of body language reactions, assistive technology, ALBs and AAC. The Food Technology curriculum at Rachel Madocks ensures students develop their communication and choice making skills by displaying preferences for different textures, tastes and smells, enabling them to grow in independence and, above all, develop a sense of confidence and pride in what they have achieved.

Food Technology Subject Curriculum



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How Food Technology Links to Other Areas



Topic



MFL



Using food as a "vehicle" to teach cross curricular subjects.



Experience a range of different foods from a variety of cultures and countries!



Communication
Using foods as a "vehicle" to promote choice making, displaying preferences, problem solving

Key Skills
Learning basic food preparation skills used in everyday life and healthy eating.



English
Reading and writing recipes and shopping lists

Science
Using food when exploring during related topic work and when conducting experiments



Maths
Budgeting, handling money, addition and subtraction, measuring and weighing



Physical Development
Develop fine and gross motor skills, hand strengthening and co-ordination through the Rainbow Road and Sunshine Steps OT programs