

## Curriculum

In Cooking we are developing a life skill so by the end of each lesson, students will have created a dish. Students are encouraged to widen their tastes from around the world and develop a range of practical skills to enable them to become independent young adults. Recipes are revisited as they progress through the school, with increasing complexity to reinforce and further develop their skill set. Each term there is a different focus: hygiene & safety, nutrition, healthy eating, ingredients/production, ethics & environmental issues, recipe adaptation.

## Literacy and Numeracy

Recipes identify key words which can be read independently, with support, unaided and/or out loud. Recipes have explicit instructions in simple steps for reading comprehension. The use of a Boggle style game on the board encourages word formation and spelling. For numeracy, during the preparation and cooking, pupils: weigh, measure, use fractions, time and temperature.

## Staffing

All pupils are taught Cooking by H.Rowarth, subject specialist.

## Assessment

No summative or formal assessment takes place in Cooking. Verbal feedback, positive praise and rewards related to their learning objective and progress are given.

# Cooking at PHS

## SEN/Interventions

- All children benefit in terms of quality first teaching in the Cooking classroom which caters for individual needs and supports all children to make good progress. Work is adaptive by outcome for different groups and individuals.
  - Pro-active interventions to close gaps in learning
  - Key words are identified on every recipe
  - Recipes are bespoke to the pupils and used as working documents, consistently adapted to respond to pupil evaluation.
  - Support - TA and 1:1 TA's for identified pupils as and when needed.
  - Gap analysis and responding to feedback takes place to ensure pupils further progress
  - Starter activities (personal hygiene and collection of equipment) provide routine and focus so pupils are engaged as soon as they enter the classroom.
  - Individual recipes with learning outcomes and step by step instructions for each pupil.
  - Modelling by teacher and or pupil if more able.
  - Links to other recipes to demonstrate the increasing complexity of skills being developed.
- Small group interventions:
  - Adaptive teaching which is led by the teacher and/or TA.
  - Gap analysis
  - TA support small groups
- Individual interventions
  - By Teacher/TA support 1:1
  - Peers also support each other and share skills.
- Praise and rewards for positive contributions, effort and/or outcome.
- Targeted questioning
- Strategic allocation of units.

## Rationale

We aim to increase pupils' life skills, self belief, knowledge, creativity and sense of achievement, developing confidence and resilience as well as self discipline and teamwork. To become responsible citizens who make a positive contribution to society. **Teaching Cooking at Portal House is more than just cooking.** Studying Cooking builds a well rounded pupil and encourages them to achieve their potential academically, in life and in the working world.

Progression - pupils use their learning in Cooking to move into adult life/college the world of work in areas such as hospitality and catering.

## Cultural Capital

Through our practical work, pupils encounter and create a range of cultures' cuisines, as well as access to modern, skilful techniques and equipment. They are encouraged to work together as part of a team, assisting one another in all aspects of the lesson. Pupils are inspired to taste new dishes and ingredients, sampling unfamiliar foods to extend their knowledge, understanding and experience. They are supported to personally develop as part of a constantly evolving, diverse society with equal opportunities. All pupils are helped to cook for a range of charitable causes, thinking of others' plights.

## Subject Enrichment and Personal Development

Cake decorating is offered by V.Ives, a specialist cake maker for enrichment and first aid, craft, sewing and cooking by H.Rowarth. Encouraging socially responsible actions is the aim of fundraising for charity through baking. Inter house competitions to provide challenge, inspire creativity and social motivation to lift levels of aspiration.