

DT Food Statement:

At Bishop King Primary School, we undertake a Food Project each year as part of our Design Technology curriculum.

Design and technology is an inspiring, rigorous and practical subject. As part of their work with food, pupils are taught how to cook and apply the principles of nutrition and healthy eating. We believe that instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

In every project children evaluate existing products through sensory evaluations prior to designing their own purposeful, functional and appealing product for themselves or other users based on a design criteria. This designed product will be made using sourced ingredients. Children will conclude their project by evaluating their idea against the design criteria. All children are taught how to use equipment appropriately and safely.

By the end of Key Stage One, pupils will understand the basic principles of a healthy and varied diet. By the end of their project, they should understand where food comes from.

By the end of Key Stage Two, pupils will understand and apply the principles of a healthy and varied diet, they will prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques and understand seasonality. Pupils will know where and how a variety of ingredients are grown, reared, caught and processed.