

Subject Vision

# DT AND FOOD

To develop creative, technical, and practical expertise needed to perform design tasks confidently.

To develop students who rise to challenges as part of our team in a calm and safe environment.

To enjoy learning through problem solving in a variety of contexts, considering personal needs and the needs of others. We aim for our students to become resourceful, innovative, enterprising and capable citizens.

**Aims:**

- To enable students to plan and prepare dishes based on their knowledge of the nutritional values of different foods.
- To follow Health and Safety guidelines and work safely.
- To enjoy Food as a subject, through exploration of dishes from different countries.
- To give students the opportunity to express themselves articulately, confidently and clearly.
- To explore factors such as religion and festivals and use this to inform their preparation and presentation of dishes
- To show progression in theory and practical work, building on knowledge and skills.
- Value the well-being and nurturing qualities that making can have, as well as the importance of learning practical skills and career links that D&T has.

