

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.

