

Eden Park High School

Cross Curricular Provision



CREATIVE ARTS

FOOD AND NUTRITION GCSE (AQA)

Literacy

Students will produce a written or electronic report (1,500-2,000 words) including photographic evidence of a practical investigation to display their understanding of the working characteristics, functional and chemical properties of ingredients. Students will also create a portfolio to demonstrate their knowledge in the planning, preparation, cooking, presentation of food and application of nutrition to their chosen task.

Numeracy

Weighing and measuring - accurate measurement of liquids and solids.

Select and adjust cooking times to suit the ingredient.

Test for readiness by accurately using and reading a temperature probe and recording these appropriately.

Personal Development

SMSC (Spiritual, Moral, Social and Cultural)

Ethics, sustainability, diversity and inclusion, social responsibility, cultural influences and trends about the history of food, including periods, styles and major movements from ancient times up to the present day.

British Values

They should also know how food reflects and shapes our history, and contribute to the culture, creativity, environment and wealth of our nation and respect faiths, beliefs, diversity and difference.

Citizenship

They should know how food and nutrition relate to society, the economy, culture, community and how these can inspire creative responses.

Independent Learning

Research skills Sentence structures, command words, annotation, evaluating own and others work.

Metacognition

1. Planning: What do I already know that can help me be successful? What do I already know that I need to re-evaluate? What do I need to do that can help me reach my goals?
 2. Monitoring: REK
 3. Evaluating: How did I do? What could I have done differently? What did I learn? How will I use my new knowledge? WWW, EBI
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Links with other subject areas

Shared knowledge/content

English: As detailed in research skills.

Maths: As detailed in numeracy.

Science: Understanding how to stabilise an emulsion, how evaporation concentrates flavour, how acids denature protein, gluten formation, fermentation, raising agents, gelation, and food commodity groups.

Art: Presenting food in an aesthetic way.

Citizenship: Society, the economy, culture, community.

History: How food and the preparation of food has evolved.

Geography: Foods from around the world.

Shared skills

Digital, media, design.
