

Food and Nutrition Curriculum Intent

Food and nutrition enables students to understand one of the most fundamental aspects of human life: how food sustains health, shapes cultures, influences society and impacts the wider world. Through the study of food and nutrition, students develop the knowledge and practical expertise needed to make informed decisions about their own wellbeing while understanding the social, cultural, ethical and environmental factors that influence food choices locally, nationally and globally.

At Hodgson Academy, food and nutrition contributes to our vision of *Imagine, Believe, Achieve* by equipping students with knowledge and skills that prepare them for healthy, independent and successful lives. The curriculum provides equitable access to essential life knowledge while fostering ambition, creativity and responsibility through practical and academic learning experiences.

Learning is carefully sequenced from Key Stage 3 food and nutrition through to Key Stage 4 hospitality and catering so that students progressively develop secure knowledge of food safety, nutrition, food provenance, sustainability and consumer choice alongside increasingly sophisticated practical skills. As students' understanding grows, they learn to evaluate, make informed decisions and apply their knowledge in a range of real-world contexts. Through high expectations, and carefully designed learning experiences, students become increasingly confident in planning, preparing and evaluating food while understanding the wider implications of food production and consumption.

The subject makes a significant contribution to literacy by developing students' command of technical vocabulary and their ability to read, interpret and communicate information from recipes, nutritional guidance, food labels, and food-based texts. Students learn to justify decisions, evaluate outcomes and communicate ideas using accurate subject-specific language.

Food and nutrition broadens students' horizons by exposing them to a diverse range of cuisines, traditions, beliefs and cultural practices, helping them to appreciate the richness and diversity of modern Britain and the wider world. Through exploring issues such as food security, sustainability, and global food production, students develop a deeper understanding of their responsibilities as informed consumers and citizens.

At Key Stage 4, students studying the WJEC level 1/2 vocational award in hospitality and catering deepen their understanding of the hospitality and catering industry, one of the UK's largest employment sectors. They investigate how hospitality and catering organisations operate, respond to customer needs and contribute to local and national economies, while developing the planning, organisational, practical and evaluative skills required to meet industry expectations. Students gain valuable insight into the knowledge and attributes required for success in further education, apprenticeships and employment, recognising how the skills developed through food and nutrition and hospitality and catering are valued throughout modern life and the world of work.

By the time students leave Hodgson Academy, they will possess the knowledge, confidence and practical capability to make informed food choices, lead healthy and independent lives.