

## FOOD TECHNOLOGY AT THE OPEN ACADEMY

Our school vision **“Courage in every step, faith in every journey”**

At Open Academy, Food Technology equips students with the knowledge and practical skills to prepare a wide range of predominantly savoury dishes while following correct health and safety guidelines. Students learn to use a variety of ingredients and kitchen equipment confidently, enabling them to follow recipes accurately and cook independently. Throughout the course, they develop the ability to adapt and modify recipes to suit different needs and preferences. Alongside practical cooking skills, students gain a strong understanding of nutrition, healthy choices, and the principles of maintaining a balanced, healthy lifestyle.

RESPECT	ASPIRATION	PERSEVERANCE
Students demonstrate <b>respect</b> by working safely and hygienically, caring for shared equipment, valuing ingredients, and collaborating positively with their peers. They are expected to leave the kitchen as they found it, cleaning workstations and returning equipment ready for others to use. Students also learn to respect the cost and source of food by measuring accurately, storing ingredients correctly and reducing waste. This encourages responsible, sustainable choices and consideration for the wider community.	Through experiencing success in preparing increasingly complex dishes and understanding the links between food, health and future careers, students are encouraged to develop <b>aspiration</b> , building confidence, independence and pride in their achievements while recognising the opportunities that strong culinary and nutritional knowledge can offer in later life.	They develop <b>perseverance</b> as they practise and refine practical skills, learn from mistakes, and respond constructively to feedback in order to improve both their technical ability and final outcomes.
SPIRITUALITY	GLOBAL CITIZENS	AWE AND WONDER
Students explore the social and cultural importance of food and how it brings people together. Through preparing and experiencing dishes from a range of countries and cultures, they gain an appreciation of how food is used to celebrate traditions, strengthen communities and share experiences. This helps students recognise the role food plays in connection, identity and belonging.	Students develop an understanding of their role as global citizens by learning about sustainability, food sources and the environmental impact of food production. Throughout the course they consider ways to reduce food waste, store ingredients responsibly and make more sustainable choices when preparing meals. This encourages students to think critically about the impact of their food choices on both local and global communities.	Students experience awe and wonder as they discover how ingredients can be transformed through different cooking methods and techniques. By experimenting with flavours, textures and presentation, they develop curiosity and creativity in the kitchen. This inspires enthusiasm for cooking and a deeper appreciation of the science and skill behind preparing food.