

Cooking at St Nicholas

 Curriculum Intent (What do we want for the children at St Nicholas?) At St-Nicholas school we continue to develop the children's knowledge and skills in cooking and promote healthy eating. We want the children to get the best experience they can. This includes: learning different skills learning about safety in the kitchen/home learning independence learning where food has come from, how it is grown and how to look after plants 	 Curriculum Implementation (How will we achieve this for our pupils?) Children each have a chance to cook weekly for three half-terms of the academic year, the other half of the terms the child do their outdoor learning session. Children are divided into at least two groups. Classes can split into smaller groups if it is needed. There is a scheme of work for cooking for each week. Children to be encouraged to work as independently as possible. Adults to model or hand over hand support so children can gain the confidence. Children to follow simple recipes written using the Widgit symbols Children to use the symbols to show what ingredients they are using and what equipment they need. Practise knife and cutting skills in the classroom. Activities including playdough and at lunchtime-cutting up their own food. 	 Curriculum Impact (How will we know if we have achieved this?) Children will have a healthy love for food, growing and learning where our food comes from. Children will know a wider range of foods Children will be independent in using small kitchen equipment for food prep e.g using a sharp knife, grater, peeler. Children will be independent in using large equipment e.g hob, microwave and smoothie maker. Children know where to find ingredients. Children will be able to follow a simple recipe. Children will have skills such as spreading, cutting, slicing, mixing, pouring, measuring and weighing
	classroom. Activities including playdough	