



Wombwell Park Street Primary School

Cookery Policy Document

Aims and Objectives

To develop children's understanding of a balanced diet and therefore improve personal well-being as they make healthy choices in their everyday lives. To develop children's cookery skills so that they are able to make dishes confidently and safely. To complement learning in other areas of the thematic curriculum.

Curriculum Organisation

The cookery curriculum is based around a clear skills progression in a number of different areas. Pupils will learn how to:

- Demonstrate an increasing range of practical food handling skills.
- Select and use appropriate tools when preparing and cooking food.
- Understand that there are different methods of cooking:
- Weigh and measure accurately.
- Be aware of food safety and hygiene issues.
- Develop a wider understanding of other issues connected with food preparation and cooking.

Equal Opportunities, Inclusion and Access

All children in school will have the same opportunities to access the cookery curriculum and additional support will be deployed to ensure there is fair access for all.

Planning

Cookery lessons are planned by the Head and Cookery Lead Teacher. They ensure that there is clear progression throughout the school and the effectiveness of each session is evaluated by the Cookery Leader and adjustments made to future planning accordingly.

Assessment and Target Setting

Pupil progress in each key skill will be recorded and reported to parents as part of the child's annual report. The pupil's own Cookery profile will evidence coverage, progression and pupil enjoyment through self-evaluation and photography.

Recording and Reporting

At the end of the year parents are given a report for their child which includes a progress report, targets and a national curriculum attainment level. Feedback is also given to parents about their child's progress during the autumn term and spring term parents' evenings.

Safeguarding, Health and Safety

Health and safety is of paramount importance and will take priority in every lesson plan and throughout each session. Tools and equipment will be stored safely and checked thoroughly before use. The room being used for cookery (usually the community room) will be checked by the school Health and Safety officer at the start of each day to ensure it meets the highest possible standards. A thorough risk assessment of each lesson has been carried out by the Head teacher and Health and Safety Officer. This is shared with parents so they can alert us to any issues which may directly affect their child.