# Content Overview – in person subject specialist sessions

## An overview of the subject content to be delivered in each of the ten in person subject specialist sessions to be delivered in the following three new courses and qualifications:

## PGCE in Food and Nutrition

## Level 7 Advanced Certificate of Food education

## Food Teacher Continuing Professional Development days

### Session 1

**LO: To understand the history and development of the current primary and secondary food curriculum, including the importance of effective demonstration in a practical food curriculum**

AM: Exploring the frameworks and structures surrounding food education in the curriculum and introducing key food education partners

PM: Discover the art of demonstration to explore the pros and cons of different approaches to demonstrating practical skills

### Session 2

**LO: Understanding how to design and implement an engaging whole school food curriculum**

AM: Understanding the different types of food lessons and the challenges of timetabling food lessons effectively. Exploring a whole school approach to food, including cross curricular teaching, trips and visits and ‘Cultural capital’

PM: Two practical cooking tasks exploring the value of design, peer assessment and personal reflection, as well as the power of cross curricular teaching in practical food lessons

### Session 3

**LO: Understanding how to set up and manage a cost-effective, efficient and safe food department**

AM: Exploring the factors involved in setting up and managing an efficient food department including departmental budgets and costing, layout and design, equipment and appliances, risk assessments and preparing for an inspection

PM: An immersive hands-on practical session exploring how to build a cost-effective scheme of work incorporating high level skills whilst revisiting chicken jointing, preparation and cooking

### Session 4

**LO: Setting up and managing practical lessons in a food room**

AM: How to manage a practical food room from the ordering and storage of ingredients to washing up and laundry; including how to use technicians and learning support assistants to support teaching and learning

PM:  A group task exploring how to prepare ingredients and equipment for a practical food lesson, culminating in an individual practical session understanding the importance of incorporating good food safety and hygiene practices into all practical lessons

### Session 5

**LO: Understanding the importance of Health and Safety and Food Safety systems in a food department**

AM: A deeper dive into the risks associated with managing a food department and the operational safety systems required to reduce risk; including safe use and storage of knives and high-risk equipment, cleaning and waste management and risk assessment in practice

PM: A hands-on practical task involving fish filleting and deep fat frying to explore Health and Safety and Food safety systems in practice

### Session 6

**LO: Understanding how to deliver an engaging practical food curriculum and how to incorporate food science into practical lessons**

AM: Exploring some of the factors to consider when designing and delivering an engaging practical food curriculum from adapting recipes for dietary requirements to displays, transition activities and behaviour management

PM: A hands-on practical group challenge exploring how to incorporate food science and problem solving into practical food lessons - from mayonnaise to soda bread, some recipes will never seem the same again!

### Session 7

**LO: Broadening Food and Nutrition subject knowledge to enable effective teaching and learning; developing an understanding of higher-level skills including the art of presentation and plating**

AM: A deeper dive into food and nutrition subject knowledge in the curriculum including an understanding of special diets, food manufacture and labelling, sustainability and food mile

PM:  An introduction to food presentation and plating as a higher-level skill, culminating in a 30-minute food presentation challenge

### Session 8

**LO: Understanding the importance of tracking assessment and progress including progression of skills and differentiation**

AM: Exploring how to support pupils to learn and progress including the benefits of effective scaffolding and feedback in food lessons. This session also considers ways to assess, track and mark effectively

PM: An opportunity to explore assessment and tracking in practice in a food lesson

### Session 9

**LO: Understanding how to manage, mark and moderate non-exam assessments (NEA’S) effectively**

AM: Exploring different types of Non-Examined Assessment in Food including GCSE exam board comparisons

PM: An opportunity to explore the challenges of a practical food NEA from the student’s perspective

### Session 10

**LO: Prepare to succeed – exploring how to be well prepared for a food teacher interview**

AM: Everything you need to know to understand how to be well prepared for a food teaching interview, from preparing for a practical task to interview technique

PM:  Students will individually deliver a short practical interview task they have been given a week before and will receive confidence boosting feedback from course tutors