



THE CHARLES DICKENS SCHOOL – FOOD DEPARTMENT

Facilities

The department has a brand new 'state of the art' spacious commercial kitchen, complete with 12 well-equipped student workstations (one of which is height adjustable) and a teacher workstation. The kitchen has been beautifully designed and was fitted in June 2020 with assisted funding from The Savoy Trust. It also has teaching space to seat 20 students and two store areas. It is equipped with the latest interactive white board, Rational oven and many additional facilities for use at KS4 such as dehydrator, ice-cream machine and deep fat fryer. The facilities will be further improved by the build of a second kitchen and teaching room for September 21.

Key Stage 3

Students follow the National Curriculum in Years 7 and 8 where Food and Nutrition is taught as a separate subject and not as part of a carousel. The course has a balance of theory and practical elements. The practical element is based on building skills in food preparation, use of equipment, cooking and presenting dishes. The theory element focuses on nutrition, technical knowledge/terms, understanding the food chain in the wider world and the environmental impact of food and sustainability. Students have two x 1 hour lessons per fortnight.

Key Stage 4

Hospitality is a popular option subject at KS4 – with year-on-year growth it has driven the need for a further Food room. The WJEC Hospitality and Catering Award levels 1/2 course is delivered over three years with five lessons a fortnight in Years 9, 10 and 11. The course is structured to allow a 'foundation year' in Year 9 building a strong set of core practical skills, coupled with a general 'theory' foundation covering the industry structure, job roles and Front and Back of House workflow and systems. Year 10 builds further and higher level skills in cookery and presentation, with guest chefs making appearances as and when possible. In Year 10 there is also a focus to develop the knowledge surrounding Health and Safety at work and understanding the responsibilities and processes for producing safe food to the general public. Year 11 focuses on the NEA coursework and the production of 2 dishes under controlled conditions, as well as preparation and revision for the exam.

Beyond The Curriculum

The Food Department has very good links with the local community which allows for excellent extra-curricular opportunities. A Hospitality programme is due to run this year with an industry specialist working with groups of students to introduce them into the world of work. We run after-school workshops to help develop and build higher level skills where time may otherwise be a constraint. Our technician is trained in high level cookery and is well connected to EKC in Broadstairs. We have our eye on the Future Chefs competition this year as we have some very talented and enthusiastic chefs in the making!

Staffing

The department is small but growing by popular demand! It currently has one subject specialist lead teacher, one part-time member of staff and a Technician who also instructs.