



Highsted Grammar School
Spiritual, Moral, Social & Cultural Mapping

Subject: Food Preparation & Nutrition Year: 7

Strand	Explanation of provision	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Spiritual	<ul style="list-style-type: none"> ability to be reflective about their own beliefs (religious or otherwise) and perspective on life knowledge of, and respect for, different people's faiths, feelings and values sense of enjoyment and fascination in learning about themselves, others and the world around them use of imagination and creativity in their learning willingness to reflect on their experiences 	<i>Year 7 Food: Fascination of bacteria and micro-organisms</i>	<i>Year 7 food: How heat affects bacteria</i>	<i>Year 7 food: Understanding how food is cooked and investigation of heat transfer.</i>	<i>Year 7: Practical work- this gives student that sense of enjoyment to be able to see their own results</i>	<i>Year 7 food: Student take risks by trying out new foods at least once.</i>	<i>Year 7 food: Student reflect upon food choices.</i>
Moral	<ul style="list-style-type: none"> ability to recognise the difference between right and wrong and to readily apply this understanding in their own lives, and to recognise legal boundaries and, in doing so, respect the civil and criminal law of England understanding of the consequences of their behaviour and action interest in investigating and offering reasoned views about moral and ethical issues and ability to understand and appreciate the viewpoints of others on these issues 	<i>Year 7 Food: Personal and kitchen hygiene</i>	<i>Year 7 Food: Bacteria and hygiene and how to prevent risks in the kitchen.</i>	<i>Year 7 food: Students following safety procedures to ensure safely of themselves and others while using heat.</i>	<i>Year 7 food: Commodities eggs: The moral question of Caged vs free range vs organic.</i>	<i>Year 7 food: Moral and ethical reasons behind different food choices.</i>	<i>Year 7 food: Willingness to explore and investigate different food choices.</i>
Social	<ul style="list-style-type: none"> use of a range of social skills in different contexts, for example working and socialising with other pupils, including those from different religious, ethnic and socio-economic backgrounds willingness to participate in a variety of communities and social settings, including by volunteering, cooperating well with others and being able to resolve conflicts effectively acceptance of and engagement with the fundamental British values of democracy, the rule of law, individual liberty and mutual respect and tolerance of those with different faiths and beliefs. They will develop and demonstrate skills and attitudes that will allow them to participate fully in and contribute positively to life in modern Britain 	<i>Year 7 food: Practical lessons student work in shared kitchen area</i>	<i>Year 7 food. Group discussion on 4Cs</i>	<i>Year 7 food: Sensory analysis and thinking about the different foods they would traditionally eat.</i>	<i>Year 7 food: Commodities such as eggs by law stamped with method of production. Egg class A, 0 organic</i>	<i>Year 7 food: Respecting different food choices due to different religious beliefs</i>	<i>Year 7 food: Eatwell guide; Balanced meals to reduce social issue of obesity.</i>



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Spiritual	<ul style="list-style-type: none"> ability to be reflective about their own beliefs (religious or otherwise) and perspective on life knowledge of, and respect for, different people's faiths, feelings and values sense of enjoyment and fascination in learning about themselves, others and the world around them use of imagination and creativity in their learning willingness to reflect on their experiences 	<p><i>Students are taught factors that affect choices of food for different religions and local cultural food.</i></p> <p><i>Willingness to reflect on consequences of failure to follow good hygiene and safety food practices.</i></p>	<p><i>Student learn about special diets to have an overview of the importance of inclusion in terms of planning meals that accommodate different needs</i></p>	<p><i>Cooking and Evaluation of cooked dishes-use of creativity and imagination. Students peer evaluating their work and learning from each other including family members</i></p>	<p><i>Practical work-this gives student that sense of enjoyment to be able to see their own results</i></p>	<p><i>Macronutrients – gives students the ability to reflect on the consequences of following a diet that may lead to poor health. To learn about healthy eating</i></p>	<p><i>Food presentation- They use their imagination to present food attractively.</i></p>
Moral	<ul style="list-style-type: none"> ability to recognise the difference between right and wrong and to readily apply this understanding in their own lives, and to recognise legal boundaries and, in doing so, respect the civil and criminal law of England understanding of the consequences of their behaviour and actions interest in investigating and offering reasoned views about moral and ethical issues and ability to understand and appreciate the viewpoints of others on these issues 	<p><i>Student have an opportunity to research and learn more about why certain foods are eaten all round the world to include geographical factors and environmental</i></p>	<p><i>Planning menus that suit different dietary needs</i></p>	<p><i>The opportunity to learn about nutrition and be able to realise what is good and bad by making the right choices in terms of healthy eating.</i></p>	<p><i>Student are taught to respect one another by following the zero tolerance on bullying,</i></p>	<p><i>Students learn about food safety and poisoning learn about the legal reequipments of keeping food safe to eat.</i></p>	<p><i>Students understand the boundaries. they know how to behave appropriately in the group.</i></p>
Social	<ul style="list-style-type: none"> use of a range of social skills in different contexts, for example working and socialising with other pupils, including those from different religious, ethnic and socio-economic backgrounds willingness to participate in a variety of communities and social settings, including by volunteering, cooperating well with others and being able to resolve conflicts effectively acceptance of and engagement with the fundamental British values of democracy, the rule of law, individual liberty and mutual respect and tolerance of those with different faiths and beliefs. They will develop and demonstrate skills and attitudes that will allow them to participate fully in and contribute positively to life in modern Britain 	<p><i>Learning about the British values and why they eat what they eat. The history of British food</i></p>	<p><i>Looking at how food in local community is changing, considering scarcity of some foods due to changing circumstances in our local communities.</i></p>	<p><i>Students learn social skills through working together in their groups in their cooking stations and share idea. They carryout tasks in groups and achieve together, cooking and washing up.</i></p>	<p><i>Student interact and share ideas and values within their groups during the lesson the lessons</i></p>	<p><i>Students are given an opportunity to join cooking club allowing them to socialise with other students at lunch time,</i></p>	<p><i>Commodities – Eggs- they learn about British farming /food production, hence THE British lion eggs. Supporting our local farmers by buying eggs produced locally.</i></p>



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Moral	<ul style="list-style-type: none"> ability to recognise the difference between right and wrong and to readily apply this understanding in their own lives, and to recognise legal boundaries and, in doing so, respect the civil and criminal law of England understanding of the consequences of their behaviour and actions interest in investigating and offering reasoned views about moral and ethical issues and ability to understand and appreciate the viewpoints of others on these issues 	<i>Micronutrients- investigating the value of eating healthy by applying their knowledge of nutrition</i>	<i>Fats and oils- understanding the good and bad about fats, Students learn to make moral judgements about their choice of food</i>	<i>Microorganisms- understand the results of handling food safely and learn the consequences of poor food handling that might lead to food poisoning</i>	<i>Vegetarian diets- develop interest in investigating and offering reasonable views about moral issues and respecting different food choices</i>	<i>Buying and storing food- understand importance of storing food safely</i>	<i>Cooking methods- ability to recognise and apply knowledge of choosing the right method of cooking to support healthy eating and save lives</i>
Social	<ul style="list-style-type: none"> use of a range of social skills in different contexts, for example working and socialising with other pupils, including those from different religious, ethnic and socio-economic backgrounds willingness to participate in a variety of communities and social settings, including by volunteering, cooperating well with others and being able to resolve conflicts effectively acceptance of and engagement with the fundamental British values of democracy, the rule of law, individual liberty and mutual respect and tolerance of those with different faiths and beliefs. They will develop and demonstrate skills and attitudes that will allow them to participate fully in and contribute positively to life in modern Britain 	<i>Social skills - student work in groups during the lesson in practical and theory lessons. this gives them an opportunity to discuss and share ideas</i>	<i>Practical lessons- students work in mixed ability team and share ideas to improve their social skills</i>	<i>Investigate the British values and their food. Prepare and cook food using locally produced ingredients.</i>	<i>Food production- learn about the positives and negatives of buying food from far away countries and locally, Supporting our local farmers by buying locally produced food.</i>	<i>British cuisine- students learn about the British history and what influenced them to eat their food</i>	<i>Students working in different ability groups in practical and theory lessons.</i>



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