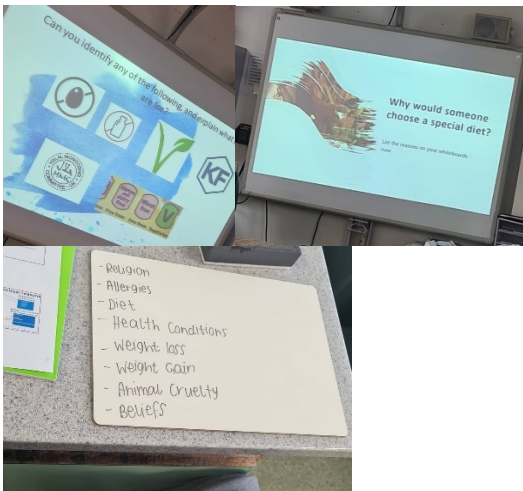


Feedback form: DT Food

What are we currently learning in lessons?	
<p>We have been learning:</p> <ul style="list-style-type: none"> <li>• the different dietary needs of various life stages</li> <li>• to know and understand the different health issues/illnesses/beliefs and how this is impacted by diet</li> <li>• to show how to cater to various dietary needs</li> <li>• applying the above to create dishes that cater to various dietary needs during practical lessons</li> </ul>	
Areas of Excellence	
Heart	Mind
<p>Heart values –                      Honesty: Pupils have self-assessed and been transparent about how we can improve our diets.                      Excellence: Having high expectations and finishing their outcomes to a high standard, including cleaning.                      Accountability: through taking responsibility to achieve outcomes on time during practical lessons.</p> <p>British values –                      Individual liberty through pursuit of excellence and self-improvement.                      Respect and tolerance when learning about different dietary needs, the beliefs of others and factors which impact on health and nutritional needs.</p>	<p>Assessment for Learning through:</p> <ul style="list-style-type: none"> <li>• Peer discussion</li> <li>• Group activities</li> <li>• Tasks on whiteboards</li> <li>• Analysing and modifying recipes</li> </ul> 
Areas of Development	
Heart	Mind
<p>Ensuring the pace remains steady in order to complete tasks within an hour.</p>	<p>Have a firm understanding of various intolerances such as:                      Lactose is the sugar found in dairy.                      Gluten is the protein found in wheat, rye and barley.                      Utilise the FPN knowledge organiser.</p>
How can you support your child at home?	
<p>By practicing the skills learnt during food lessons at home, through utilising the home learning and recipe booklet which all students were given.                      Use the website <a href="https://www.bbc.co.uk/bitesize/subjects/zdn9jhw">https://www.bbc.co.uk/bitesize/subjects/zdn9jhw</a></p>	