

Nottingham Girls' Academy Provision for SMSC and British Values

| Faculty: <u>Technology</u> | British Values | Social | Moral | Spiritual | Cultural |
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| <p style="text-align: center; font-size: 1.2em;">Year 7</p> | <p>Students are given a choice about the practical tasks they choose</p> <p>Students have rules that they need to adhere to in the workshops in order to work safely with others</p> <p>We discuss and share our varied cultures as we develop ideas for products</p> | <p>Recipe costing</p> <p>How to economise</p> <p>Family budget</p> <p>Price/income</p> <p>Cost of ingredients</p> <p>Family meals and cooking</p> <p>Traditions of family</p> | <p>Pre-prepared foods</p> <p>Packaging</p> <p>Sustainability</p> <p>Consumerism</p> | <p>Choice</p> <p>Creativity</p> | <p>Breakfasts and food from around the world</p> <p>Food/recipes and ingredients from around the world</p> <p>Origins of ingredients</p> |
| <p style="text-align: center; font-size: 1.2em;">Year 8</p> | <p>Students are given a choice about the practical tasks they choose</p> <p>Students have rules that they need to adhere to in the workshops in order to work safely with others</p> <p>We discuss and share our varied cultures as we develop ideas for products</p> | <p>Tools/equipment and their advances in technology</p> | <p>Ing/materials and Fair trade</p> | | <p>Staple foods and background</p> |

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| <p>Year 9</p> | <p>Students are given a choice about the practical tasks they choose Students have rules that they need to adhere to in the workshops in order to work safely with others Focus on seasonality of food and the impact of buying British/local produce We investigate the importance and influence of British designers and manufacturers</p> | <p>Government guidelines – healthy eating Family eating Jamies home cooking skills – eating together</p> | <p>Use of meat, halal, vegetarians Buying seasonal produce</p> | | <p>More choice and option to use own culture and experience others in food tasting</p> |
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| <p>Year 10</p> | <p>Students are given a choice about the practical tasks they choose and are encouraged to reflect on the choices they make Students are encouraged to experiment with designs and methods to create new and exciting outcomes</p> | <p>Healthy eating Lifestyle – obesity Special diets Menu planning Customer care Team work</p> | <p>Consumerism How restaurants encourage obesity Food safety Convenience products</p> | <p>Job roles employment and training Environmental considerations Packaging</p> | <p>Nutrition/3rd world</p> |

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| <p>Year 11</p> | <p>Students are given a choice about the practical tasks they choose and are encouraged to reflect on the choices they make Students are encouraged to experiment with designs and methods to create new and exciting outcomes</p> | <p>Healthy eating Lifestyle – obesity Special diets Menu planning Customer care Team work</p> | <p>Consumerism How restaurants encourage obesity Food safety Convenience products</p> | <p>Job roles employment and training Environmental considerations Packaging</p> | <p>Food from around the world Nutrition/3rd world</p> |
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