

Food



**GEORGE
SALTER
ACADEMY**

Overview

As a department we work as a team sharing ideas about teaching and learning and have a committed approach to ensure that our students achieve their full potential.

The department consists of two well equipped food rooms, two resistant material rooms, one teaching classroom with a bank of laptops, one ICT room. The rooms all consist of interactive whiteboards, have a digital projector.

The brand new WJEC Hospitality and Catering is delivered as an option for year 9 - 11. Catering is already proving very popular with students excited about the prospect of producing a wide range of dishes. Students are also excited about the new science based research tasks where the links between science and food are examined.

Study Support

The department offers a wide range of opportunities in order for all students to engage actively and fulfil their potential with the subject areas at all key stages. There are after school clubs, Saturday booster sessions and holiday sessions.

What the students say about the department

"The teachers really care about what we do"

"The department is well organised and as students we know what grade we are working at and what to do to improve that grade to reach our potential"

"Teachers are friendly and I am never afraid to ask for help"

Contact

Mr S. Hayes (Head of Department), email: s.hayes@georgesalter.com

Key Stage 3 (Years 7 and 8)

Food is taught on a carousel style to Years 7 & 8. An innovative and exciting scheme of work is in place allowing pupils to develop their practical skills and knowledge of Food.

Students make option choices at the end of Year 8.

Key Stage 4 (Years 9, 10 and 11)

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Exam results	2015	2016	2017
GCSE Food	50% A-C, 100 % A-G	65% A*-C; 100% A*-G	79% A-C; 100% A*-G

Key Stage 5 / Post 16

This year we have launched our first ever post 16 course.

Level 3 Food Science and Nutrition allows students to gain a wealth of knowledge about the food and nutrition industry. Students will have the opportunity to learn about the relationship between the human body and food as well as practical skills for cooking and preparing food. Students will be able to consider employment in a range of different industries including the food and drink sectors of hospitality, catering, food production and food retail.

Click on the link below for further information:

- **[Food Science & Nutrition \(Level 3 BTEC\)](#)**