






Fundamental British Values in Food Preparation

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| <p>Individual liberty</p>  | <p>Students are given the opportunity to show their individual creativity through different food challenges linked to the learning intent. eg Staple foods, students design, plan and prepare a meal based on this food. All students have the freedom and liberty to modify any practical work to suit their own personal dietary requirements and are encouraged to add their own flair to the presentation of their final work.</p> |
| <p>Mutual Respect</p>  | <p>Students are encouraged to show their individuality within the lessons. Students demonstrate mutual respect by observing and listening to others, refraining from talking when being spoken to and to value the opinions of others choices. Eg cultural food beliefs.</p> |
| <p>Democracy</p>  | <p>Paired, and group work is encouraged in FT for students to collectively work together to produce a dish to a particular brief. Having to work together, sharing ideas and dividing jobs rolls between themselves.</p> |
| <p>Freedom of faiths and beliefs</p>  | <p>We learn about the different cultures and beliefs of individuals and how this is reflected in the foods people can and can not eat. Throughout KS3 &4 we explore the reasons for food choice and the differences in food culture across the many faiths, and beliefs in our society and globally.</p> |
| <p>The rule of law</p>  | <p>Students are guided through the Food Safety requirements within the food room and explained that this is part of the Food Safety Act and that rules are there for the protection of themselves and others.</p> |