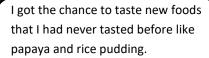
What does Cooking & Nutrition look like at Pike Fold?

Here at Pike Fold, all classes have Cooking & Nutrition lessons half termly. Each year group will cover an element of theory followed by a practical cookery session linked to their current theme.

In KS1, children learn about where their food comes from and should understand that food is reared, caught or grown. They are taught about what makes up a healthy diet and have the opportunity to make dishes and taste food from around the world linked to different festivals.

As our children move up to KS2, they learn more about how different foods can be processed and prepared in order to create different dishes. In Year 3 they create a representation of Stonehenge by baking short bread. In Year 4, the children discover how to make Ice Cream and how ingredients can change state. In Year 6, the children learn about rationing and prepare ingredients to bake apple crumble.





I enjoyed making Stonehenge in Year 3 but it was hard to make the shortbread stand up.



What enrichment takes place as part of the Cooking & Nutrition curriculum?

- Classes have visited Pizza Express for pizza making
- Christmas enterprise allowing classes to try and make a profit from creating a simple product
- Use of our Forest school area to bake their own pizzas
- Pumpkin carving with our children in Resource Provision.

Cooking & Nutrition in our community

City in the community hold cookery classes with children and their parents.

Visits to local restaurants by a range of year groups.

Our ice cream was very tasty.



How do we celebrate Cooking & Nutrition at Pike Fold

Much of our work at Pike Fold is put on displays around school.

We share our achievements with parents via Class Dojo and in the future our Twitter page.

We have a Cooking & Nutrition floor book documenting the variety of lessons delivered across the school.