**Humanities in Food Technology/Hospitality and Catering.**

**Context**

In Food Technology/Hospitality and catering, Humanities subjects are covered in a number of different formats. Food helps us think about a range of important issues, everything from cultural sensitivity to climate change, from health concerns to hunger. Students are encouraged to carefully consider the needs of others, through exploring our differing nutritional needs and cultural influences. Students also learn how to accommodate those who have to eliminate certain ingredients for reasons of health, or religious or ethical frameworks.  This allows students to become a more creative and empathetic person, as well as broadening their culinary horizons.  Students will also be confronted by the impact of food choices, as sustainability, food poverty and food wastage are all explored through the subject.

In Food Technology, humanities subjects are covered in a number of different formats, as we are fortunate to have a broad and diverse opportunity to discover a range of enlightening cooking options which are developed through the use of cooking ingredients from around the world, Cultural celebrations, World, and Historical Events, National celebration days/weeks.

**Geography**

Geography is linked to several areas of food. We must also consider, environmental issues, viable sourcing, food miles and food provenance. This is information can also be covered by questioning.

 'where do those ingredients come from?

 'why are they produced there rather than somewhere else?'

 'do you buy ingredients from supermarkets or specialist local shops?'

 'why do traditional foods vary in different locations?

'so where does all that rice go?'

World cup, Olympics special events linked to a cooking competition, and recipes relating to various countries who are entering the sporting event.

Sources for ingredients, countries around the world who produce specific products due to climate.

How food is grown and where.

This would impact on our opportunity to experience a wider range of tastes to widen our pallets.

**History**

How foods were discovered and introduced to the United Kingdom. This can range from farming, and how this has evolved over the centuries to meet demand and discovering ingredients from other continents.

The impact of food storage and production. The introduction of refrigerators and freezers, to canning and freezing of goods in a large scale production factory. High street food suppliers.

Impact of world events on the availability of food and alternatives. Rationing, no fruit from overeseas, tinned food, dried food.

How specific foods were introduced to our communities through a diverse and multicultural population and the movement and migration of nationalities.

Inflation throughout the years and its impact/ budgeting.

Food storage fridges and freezers, cooking microwaving, Originally foods cooked from fresh each day introduction of ready meals and fast food woman went back to work.

**Religious Education**

Multicultural nationalities and celebrating religious festivals, Eid, Chinese New Year, St Patricks Day, Easter, Mother’s Day, Christmas, Lent and Shrove Tuesday.

Impact of religious beliefs and practices linked to food Halal, Jewish no pork, Hinduhs’ no beef.

A typical project to help students understand the implications of food could be based on the following:-

Religion in the food and drink sector.

1. Discuss the dietary requirements of a variety of religious groups.
2. Develop a suitable meal for one of the religious groups.
3. Develop a kitchen layout which meets the needs of at least one religion.

**Pledge for the future**

In order for Food Technology/Hospitality and Catering to evolve, we must now consider the impact of healthy eating and diet on our overall health and well- being, both mentally and physically. This can be delivered through a range of resources.

Visual, wall displays, Traffic light food packaging, portion control, Hidden salts and sugars in food and drink.

More emphasis to be placed on sustainability, eco-friendly, budgeting, food miles and local produce.

To forge additional links with PSHE and Citizenship to ensure cross curricular opportunities to link with cultural and National events.