

Food – a fact of life CPD and resources

Oak – Food curriculum to classroom

Live and on-demand courses

<https://www.foodafactoflife.org.uk/training/>

Area comprises:

- Food training – primary
- Characteristics of good practice in teaching food and nutrition – primary, secondary and additional needs
- Sensory science
- Food spoilage, hygiene and safety
- Functional properties of food

Professional development hub

<https://www.foodafactoflife.org.uk/professional-development/>

Area comprises:

- [Food skill development](#) (video based)
- [PPD Toolkit](#)
 - [Primary](#) (curriculum, RSE, food teaching frameworks, progression)
 - [Secondary](#) (your CPD, curriculum, RSE, food teaching frameworks, progression)
 - [Additional needs](#) (food teaching frameworks, resource links)
- [Teaching and learning](#)
 - [Planning and teaching](#) (Planning and teaching in schools, such as writing Schemes of Work and lesson plans, and managing practical lessons.)
 - [Lesson planning and classroom management](#)
 - [Good food hygiene and safety practices](#)
 - [Teacher knowledge and skills](#) (Teacher knowledge and skills, including nutrition, where food comes from, cooking, hygiene and safety, and food science.)
 - [Healthy eating and nutrition](#)
 - [Food science and cooking](#)
 - [Where food comes from](#) (including farming, food waste, food security)
 - [Active learning](#) (A selection of resources to encourage children and young people to actively engage in their learning around healthy eating, cooking and where food comes from.)
- [Teaching Primary Food and nutrition](#)

Primary – specific CPD and resource links

Title	Description	Link
Core food competences		https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/primary/core-competences-for-children-and-young-people-aged-5-16-years/
Food teaching in schools: A framework of knowledge and skills		https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/primary/food-teaching-in-schools-a-framework-of-knowledge-and-skills/
Food teaching progression		https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/primary/food-teaching-progression-5-11-years/
Good food hygiene and safety practices - primary	Guidance and resources to support managing good food hygiene and safety practices in a primary classroom.	https://www.foodafactoflife.org.uk/professional-development/teaching-and-learning/planning-and-teaching/good-food-hygiene-and-safety-practices/good-food-hygiene-and-safety-practices-primary/
Primary food projects	Six food projects, one for each year of primary school, delivering learning about healthy eating, cooking and where food comes from.	https://www.foodafactoflife.org.uk/5-7-years/primary-food-projects/
<i>Food - a fact of life</i> Roadmaps	The <i>Food - a fact of life</i> Roadmaps are a visual guide to food and nutrition education (representing what pupils should learn and the sequence).	https://www.foodafactoflife.org.uk/whole-school/food-a-fact-of-life-roadmaps /
Knowledge organisers	Knowledge organisers providing key facts for pupils around Healthy eating, Cooking, Where food comes from and Food commodities.	https://www.foodafactoflife.org.uk/5-7-years/knowledge-organisers-5-7-years/ and https://www.foodafactoflife.org.uk/7-11-years/knowledge-organisers-7-11-years/
Primary food lead online essentials pack	A curated collection of Food – a fact of life resources to support primary teachers leading food in their school	https://www.foodafactoflife.org.uk/whole-school/primary-food-lead-essentials-pack/
Teaching Primary Food and Nutrition	Welcome to the Teaching Primary Food and Nutrition (TPFN) professional development programme - designed to support high quality food and nutrition teaching in UK primary schools.	https://www.foodafactoflife.org.uk/professional-development/teaching-primary-food-and-nutrition /

Secondary – specific CPD and resource links

Title	Description	Link
Your professional development	Support and advice for planning, implementing and monitoring your own professional development.	https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/secondary/your-professional-development/
Curriculum and qualifications	Curricula overviews and qualification links	https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/secondary/curriculum-and-qualifications-uk-summary/
Core food competences		https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/primary/core-competences-for-children-and-young-people-aged-5-16-years/
Food teaching in schools: A framework of knowledge and skills		https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/secondary/food-teaching-in-schools-a-framework-of-knowledge-and-skills/
Good food hygiene and safety practices - secondary	Advice and support for the management of good food hygiene and safety practices in the classroom.	https://www.foodafactoflife.org.uk/professional-development/teaching-and-learning/planning-and-teaching/good-food-hygiene-and-safety-practices/good-food-hygiene-and-safety-practices-secondary/
Schemes of Work (11-14 Years)	Scheme of Work for Year 7, 8 and 9 along with detailed lesson plans and links to key resources.	https://www.foodafactoflife.org.uk/11-14-years/schemes-of-work-11-14-years/
Licence to Cook (11-14 Years)	Licence to Cook was the initiative in England (from 2007-2011) which sought to provide all secondary school students with the opportunity to learn how to cook.	https://www.foodafactoflife.org.uk/11-14-years/cooking-11-14-years/licence-to-cook-11-14-years/
<i>Food - a fact of life</i> Roadmaps	The <i>Food - a fact of life</i> Roadmaps are a visual guide to food and nutrition education from 3-16 years and are a way of representing what pupils should learn and the sequence.	https://www.foodafactoflife.org.uk/whole-school/food-a-fact-of-life-roadmaps/
Knowledge organisers	Knowledge organisers providing key facts for pupils years around Healthy eating, Cooking and Where food comes from.	https://www.foodafactoflife.org.uk/11-14-years/knowledge-organisers-11-14-years/
Science through the context of food	Discover a range of teaching materials designed to enhance science education by connecting core scientific principles with everyday experiences through the context of food.	https://www.foodafactoflife.org.uk/whole-school/science-through-the-context-of-food

Additional needs – specific CPD and resource links

Title	Description	Link
Characteristics of good practice in teaching food and nutrition education to pupils with additional needs	This publication exemplifies the characteristics of good practice in teaching food and nutrition education to pupils with additional needs.	https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/teaching-pupils-with-additional-needs/characteristics-of-good-practice-in-teaching-food-and-nutrition-education-to-pupils-with-additional-needs/
Resources to support teaching pupils with additional needs		https://www.foodafactoflife.org.uk/professional-development/ppd-toolkit/teaching-pupils-with-additional-needs/resources-to-support-teaching-pupils-with-additional-needs/
Pupils with additional needs		https://www.foodafactoflife.org.uk/pupils-with-additional-needs/