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2 February 2010

Mrs M Sellers  
Headteacher  
Saighton Church of England Primary School  
Saighton  
Chester  
CH3 6EG

Dear Mrs Sellers

Ofsted 2009-10 subject survey inspection programme: design and technology (D&T)

Thank you for your hospitality and cooperation, and that of your staff, during my visit on 25 January 2010 to look at work in food technology.

The visit provided valuable information which will contribute to our national evaluation and reporting. Published reports are likely to list the names of the contributing institutions but individual institutions will not be identified in the main text without their consent.

The evidence used to inform the judgements made included: discussions with you, the pupils and the staff leading the development; and scrutiny of documents and pupils' work.

Features of good practice

- All pupils hugely enjoy the opportunities to cook. As a result of the cooking club and carefully planned activities and competitions, their understanding of food nutrition, the properties of food ingredients and practical skills in food preparation has developed significantly over a short period.
- Pupils have a good knowledge and understanding of health, safety and hygiene practice and can explain why it is important in a commercial food-setting.
- They can describe sensory characteristics of some foods and are developing awareness of local ingredients through tasting activities. Pupils are beginning to use their knowledge to plan meals.
- The prominence given to food technology through the cooking club and other food-related activities has further strengthened partnerships between the school, local businesses and families. Some pupils say they are inspired to cook with their families and their awareness of the scale and complexity involved in making food products in the catering industry

has led to a good awareness of the world of work. Pupils are beginning to demonstrate their deeper understanding by planning meals that make good use of local produce.

- What started as an informal event has developed into a broad scheme of work that links together several curriculum areas. Connections between pupils' earlier work, to grow their own vegetables, and their application of basic D&T, science, literacy and numeracy skills, form the base of a useful set of learning experiences.
- Pupils are developing awareness of issues around sustainability of natural resources and this work complements their growing understanding of food production.

#### Areas for development

- Pupils have followed similar tasks and activities across different year groups and have clearly made some significant steps in their learning. Attention needs to be given to ensure all pupils are challenged further to develop a progressive set of knowledge, understanding and skills throughout the key stages.

I hope these observations are useful as you continue to develop food technology in the school.

As I explained previously, a copy of this letter will be sent to your local authority and will be published on Ofsted's website. It will also be available to the team for your next institutional inspection.

Yours sincerely

Gina White  
Her Majesty's Inspector