## Ted Wragg Trust Curriculum Map: SPORT, HEALTH AND NUTRITION

#### What do we do?

In Sport, Health and Nutrition we have developed a rich, exciting and innovative curriculum to allow students to develop a feeling of belonging and understanding the key links between diet, and health and physical activity. Our curriculum works on a rotation between sports lessons and nutrition lessons so students are able to build on their existing skills and interweave their nutritional knowledge in a practical setting when carrying out physical activity.

#### How does Sport, Health and Nutrition equip students with powerful knowledge?

Students are equipped with powerful knowledge to be able to apply the skills they learn in their Sport, Health and Nutrition lessons, for the rest of their lives, enabling them to make healthy choices, develop skills and build their confidence, and develop essential life skills.

#### What skills and cultural capital do students gain in Sports Health and Nutrition?

Student develop their confidence and their personal development through our Sport, Health and Nutrition curriculum. Students are able to feel they have a sense of belonging here at West Exe. Our curriculum is rich and varied to combine practical and theoretical based learning. Sport, Health and Nutrition equip students with lifelong skills to support them as young people, and enables them to learn and develop healthy eating and exercise habits now and into the future. Skills included range from mixing, weighing, measuring, baking, rolling, shaping and knife skills in nutrition to football, rugby, netball, orienteering, handball, outdoor education, pickleball, fitness, dance, gymnastics and more.

#### How do we support literacy in Sport, Health and Nutrition?

The Sport, Health and Nutrition curriculum exposes students to a vast quantity of Tier 3 vocabulary, and we embed Tier 1 and 2 vocabulary through our knowledge organisers in SHN through year 7, 8 and 9.

#### How is the Sport, Health and Nutrition curriculum designed?

The SHN curriculum is designed so that we can incorporate the importance of physical activity and nutrition into one umbrella to educate our students on the importance of good diet and health and the impact on their mental and physical health and wellbeing. Our curriculum programme allows us to build on skills learnt in Cycle 1, in cycle 2 and 3 to then extend this learning and enrich this offer into year 8 and 9 when students can select their GCSE options.

#### How do you use spaced practice / retrieval practice?

In SHN we look at the Physical Me, Social Me and Thinking me model which encourages students to think critically throughout the physical education and nutrition lessons. It is linked to knowledge retrieval and skills and enable students to demonstrate and build on their existing skills and knowledge when moving through the curriculum cycles.

#### What content do you cover and how is this delivered over time?

We are proud of our exciting and innovative Sport, Health and Nutrition curriculum as it is broad and rich. Students are able to develop and progress in a range of sports to include ,football, netball, gymnastics, orienteering, handball, rugby, alongside developing key skills in Nutrition to focus on special diets, healthy eating, the importance of nutrition and cultural and religious food choices.

# How do you sequence the curriculum so that new knowledge and skills builds on what has been

Our curriculum is sequenced throughout the SHN curriculum to allow for students to build on their prior knowledge in SHN from year 7- year 10 and 11. The skills and theoretical content is weaved through to ensure students are able to build on what they already know and have learnt. Practical skills will be developed in both PE and Nutrition to allow students to build their confidence and skills in the sporting environment and within a kitchen setting.

#### CYCLE 2

Students are able to develop their skills in PE that they have built on through, 7, 8, 9 and 10.

CYCLE 2

pasta

food. Practical

following the

through a

alongside

nutrition.

Nutrition -

rotation

different sports

#### CYCLE 3

**Revision and GCSE** exams

# **CYCLE 1:**

Students are able to develop their skills in PE that they have built on through, 7, 8, 9 and 10.

11

9

# CYCLE 3

How packaging and Sustainability in marketing affects food choice. Developing key sessions: Risotto. skills in Athletics in Cycle 3 through, physical, social fiorentina, pizza and thinking me. Students have a broad and rich curriculum In PE CYCLE 1

Food safety Handling of raw meat Practical sessions: Mini toad in the hole, scotch eggs, Chelsea buns.

#### CYCLE 2

understanding the uses and sources of the key nutrients including vitamins and mineral. Practical sessions: Vegetable soup, apple crumble **Enabling students** to feel a sense of belonging through developing skills in PE lessons through physical, social and thinking me.

#### CYCLE 3

Consolidation of knowledge of healthy eating, nutrients, and energy balance. Practical sessions: Pizza toast, stir fry, blueberry muffins. Students are able to develop their skills in summer sports to include Athletics CYCLE 1 Introduction to the

kitchen, including health and safety and food safety and healthy eating Focusing on a range of ball sports and developing skills and techniques

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### Potential Future careers in Sport, **Health and Nutrition**

- Catering
- Sports
- Sports management
- Hospitality
- Sports Journalism
- Diet and Exercise

#### CYCLE 3

Working to a budget Food provenance American pancakes, sloppy joes, giant cookie. Physical, social and thinking me in PE.

#### CYCLE 1

**How food affects** mood Food provenance Huevos rancheros. Churros, burrito.

#### adulthood Food provenance Macaroni cheese, garlic

**Nutrition into** 

CYCLE 2

bread, tiramisu. Students are able to develop their skills in PE that they have built

on through 7, 8

### CYCLE 3

10

The influence of culture and religion on diets. Functions of ingredients in pastry. Practical sessions: Cheese scones, shortbread cheese and onion triangles Summer sports focus

#### CYCLE 1

Nutrition through the life The effects of a poor diet on health. Functions of ingredients in bread. Practical sessions: Bread, pizza wheels. Students develop key skills in PE, building on year 7

# CYCLE 2

and 9.

Factors that affect food choice. Practical sessions: Alu tamatar masala, mini carrot cakes, savoury muffins. Developing ball skills and strategic game play

# **Key concepts**



















Cause and

Significance



Breadth of diversity

Using sources and interpretations

Change and continuity