

P3 GEP English

Comprehension Cloze

Newspaper Article (Current Affairs)

Name	<u>[Signature]</u>
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Teacher	_____

Cookery lessons back on the school menu

The Telegraph by Josie Ensor— February 10, 2014 9:00 AM



Children, as young as eight, will now be taught basic cooking skills and how to make a balanced meal. From September next year, primary school students will be

1) ^{given} ~~taught~~ practical lessons on how to combine ingredients to produce simple, healthy meal.

In secondary school, pupils will then master a number of different meals and learn a range of cooking techniques 2) like baking, stir-frying and steaming dishes.

The proposals, featured in the newly drafted national curriculum, have been welcomed by health experts concerned that 3) children are growing up without basic culinary skills or food knowledge. These professionals pointed out the need to look at the rise in

childhood obesity and ~~dietary~~ dietary-related diabetes.

They warn that the demands of modern life have left many children living on a diet of ready meals 4) and ^{x because} their parents are often too busy to cook.

Food technology is currently a component of the design and technology syllabus, but is not an independent part of the national curriculum.

And although food education is part of the curriculum at primary school level, teachers often prefer to focus on the nutritional aspects rather than the practical side of cooking.

The move is part of the Government's strategy to tackle obesity, with one in three children in the UK now 5) overweight ^{at} by the age of nine.

The NHS spends around £6 billion a year on diet-related diseases, which is thought in part to be due to poor levels of knowledge about healthy eating in schools and at home.

The proposals follow years of campaigning by a 6) bunch ^{x number} of groups including leading chefs, Olympians and health organisations.

In a letter to the Telegraph last week, Hugh Fearnley-Whittingstall, Tom Aikens and Prue Leith, all chefs and restaurateurs, as well as Alex Partridge, the Olympic rower, and Paul Lindley, the founder of the baby food producer Ella's Kitchen, warned that the country is sleepwalking into a "dietary crisis".

Their campaign, Averting A Recipe For Disaster, 7) urged the Government to commit to improving nutrition for children or face saddling future generations with a multi-billion pound health bill.

Other signatories include Rob Rees, chair of The Children's Food Trust, David Haslam, chairman of the National Obesity Forum and John Vincent, co-leader of the Government's School Food plan and founder of restaurant chain Leon.

A study 8) person ^{conducted} for the campaign found that the number of children who fail to eat any fruit or vegetables had increased by a third 9) between 2009 and 2010.

Seventy per cent of primary school teachers and 87 per cent of mothers and fathers questioned said that cooking should be 10) part of the ~~curriculum~~.

The Department for Education ordered a review into school meals last year led by Henry Dimbleby and Mr Vincent, the co-founders of Leon.

Their 11) mission was to get all children eating good food at school and to increase the teaching of cooking in primary and secondary schools.

Paul Lindley, founder of Ella's Kitchen, said: "The announcement from the Department for Education that cooking will be reintroduced onto the National Curriculum at Key Stages 1, 2 and 3 is a hugely positive development in the mission to 12) strengthen ^{improve} ~~test~~ our children's relationship with food.

"I wholeheartedly welcome this change, which has been driven by John Vincent and Henry Dimbleby as part of the School Food Plan and shows the change that can take 13) place when good ideas gain traction."

Libby Grundy, director of Food For Life Partnership, a national programme working

14) in with schools to teach them about healthy eating, said, "It's exceptionally good news that the Government is serious about improving children's health.

Catching the children at a young age is the best way to ~~tackle the~~ 15) problem ^{solve}, when it's not too late to teach them how to cook healthy meals for themselves.

"In schools that already offer cookery lessons, we have seen pupils go home and teach their parents what they have learnt. We found 45 per cent of parents were saying the family now ate more healthily as a result."

A spokesman for the Department for Education said: "For the first time ever cookery will be a compulsory part of the curriculum from Key Stages 1 to 3. The new design and technology curriculum is about 16) providing pupils the knowledge needed for their daily lives. Given the obesity issues that face our children today, it is vital that they 17) learn ^{important} as much as possible about healthy eating and what constitutes a balanced diet.

"It's also important that they can develop an interest and understanding of good food. By bringing this into the curriculum, we want to 18) let ~~encourage~~ children to develop a love of food and cooking that will stay with them as they grow up."