

Curriculum Overview - Year 9 Food:

Students will learn how to apply the principles of nutrition and healthy eating. Students will be using the Eatwell guide, food and its nutritional value and health and safety preparing and making food. Students will learn the importance of hygiene and the potential hazards when working in the technical area. Students will prepare and cook a variety of dishes incorporating theoretical understanding and knowledge: Chilli Con Carne/ Chilli Non Carne, Mini Victoria Sandwich, Homemade Pasta, Lasagne/Vegetarian Lasagne, Profiteroles/Eclairs and Flaky Pastry.

When	Topic	Link with School Intent 1 – Curriculum (C) 2 – Standards (S) 3 – Achievement (A) 4- Pastoral Support (P.S) 5- Educational experiences (EE) 6- Quality of teaching and learning. (T&L)	Department Intent (What we intend our students to have learnt?) <i>Differentiated:</i> Key words/writing frames/ Build vocab. using literacy sheet/Chunked information instructional worksheets/Exemplar work displayed/Peer assessment and support/Seating plan/Working in groups <i>Extension:</i> Working independently/Explore potential to adapt recipes/Propose various alternatives to suit different dietary requirements/Produced high-quality finished products	Cross-curricula practical application	Implementation
Year 9	<ul style="list-style-type: none"> Preparing for practical work Where do bacteria come from? Applying the Eatwell Guide Micronutrients – nutrients in food, their sources and functions How flour is made Cereals – turning flour into pasta How 	<p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p>	<p>Safety & Hygiene:</p> <ul style="list-style-type: none"> Recap and recall how to set up a practical lesson (HATTIE) <i>adding food hygiene of meat preparation</i> Name the places bacteria come from State how and why food may become contaminated with bacteria <p>Food Preparation:</p> <ul style="list-style-type: none"> Use the hob, grill and oven safely Use of electrical and kitchen equipment safely 	<p>Science:</p> <ul style="list-style-type: none"> Functional and chemical properties of <i>carbohydrates</i> – starch/gelatinisation /gelation <i>Biological</i> raising – fermentation <p>English:</p> <ul style="list-style-type: none"> Descriptive adjectives of sensory analysis and <p>Evaluation</p>	<ul style="list-style-type: none"> Write a time plan for a basic recipe Describe the sensory characteristics using the correct sensory descriptors Prepare, cook and serve a dish <i>from a country of their choice</i> that demonstrates a range of practical skills to meet a design brief and specification Work independently and safely



	<p>to carry out a nutritional analysis</p> <ul style="list-style-type: none"> British and international cuisines <p>Methods of heat transfer and sauce making</p>	<p>C/S/A/ T&L C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p>	<ul style="list-style-type: none"> Demonstrate knife skills Preparing fruit and vegetables Preparing <i>meat and vegetarian alternatives</i> Prepare, combine and shape ingredients Creating <i>advanced pastries</i> – choux, enriched Functions of ingredients in <i>sauces</i> and <i>pasta</i> Creating different sauces and pasta <p>Nutrition:</p> <ul style="list-style-type: none"> Name the micronutrients – vitamins A, B group, C and D, and minerals calcium, iron and sodium State at least one function and source of each micronutrient Explain fortification and reasons Be able to explain the difference between wholemeal, brown and white flour products Define international cuisine, investigating further the distinctive features of traditional European cuisines 	<p>Maths:</p> <ul style="list-style-type: none"> Measurement Ratio/Fractions <p>Geography:</p> <ul style="list-style-type: none"> Foods are grown and harvested <p>PE:</p> <ul style="list-style-type: none"> Eatwell Guide and Diets Macronutrients Micronutrients <p>Art and Design:</p> <ul style="list-style-type: none"> Presentation and decoration 	<ul style="list-style-type: none"> Evaluate their performance in the practical Demonstrate their knowledge and understanding of the theory work.
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