

YEAR 9 CURRICULUM PLAN FOR TECHNOLOGY (FOOD PREPERATION & NUTRITION)



TOPIC	KEY LEARNING	ASSESSMENT
Eatwell Guide and diet related health issues.	<ul style="list-style-type: none"> To outline why dietary needs change through life. Investigate diet related health issues. 	
Risotto	<ul style="list-style-type: none"> Secure and demonstrate skills: knife skills, using the hob, kitchen hygiene. 	Self Assessment
Dietary needs of different age groups	<ul style="list-style-type: none"> Investigate Pasta as an ingredient, compare and evaluate different types as well as the impact on energy levels 	
Pasta Fiorentina	<ul style="list-style-type: none"> Secure and demonstrating knife skills, grating, using hob (frying, boiling, simmering) 	Peer Assessment
Special Dietary Needs	<ul style="list-style-type: none"> Identify different needs e.g. food allergens, food intolerance, religious and cultural needs. 	
Beef Hotpots/Bolognese Sauce	<ul style="list-style-type: none"> To secure and demonstrate the principles of food hygiene and safety whilst focusing on the handling of raw meat. 	

Food Certification	<ul style="list-style-type: none"> ○ To investigate the information and guidance available to the consumer regarding availability 	
Meat/Vegetable samosas	<ul style="list-style-type: none"> ○ To secure and demonstrate knife skills, using the hob, using the oven. Demonstrate the principles of food hygiene when handling and cooking raw meat (if using) 	
Cooking Methods	<ul style="list-style-type: none"> ○ To explain a range of ingredients and how they are used in cooking. Research and explain different cooking methods. 	
Quiche	<ul style="list-style-type: none"> ○ To secure and demonstrate accurate weighing and measuring, food hygiene, kitchen hygiene and kitchen safety. 	
Dutch Apple Cake	<ul style="list-style-type: none"> ○ To secure and demonstrate accurate weighing and measuring, food hygiene, kitchen hygiene and kitchen safety. To secure and demonstrate the creaming method. 	Self Assessment
Planning meals to meet a specific brief	<ul style="list-style-type: none"> ○ Investigate factors to be considered when planning and preparing food to be sold and eaten at a festival 	
Create a dish that could be sold at a festival	<ul style="list-style-type: none"> ○ To secure and demonstrate food preparation skills to make a dish suitable for a festival 	

Recipe Kits	<ul style="list-style-type: none"> ○ To write a plan for a recipe-kit to meet a specified need. 	
Thai/Indian Curry	<ul style="list-style-type: none"> ○ To consolidate, secure and demonstrate kitchen and food hygiene skills. Demonstrate knife skills using the hob (frying, boiling, simmering) 	
Recipe Kit Dish	<ul style="list-style-type: none"> ○ To secure, consolidate and demonstrate all skills learnt e.g. food hygiene, kitchen hygiene, knife skills, safety, handling of raw meat, using the hob. 	Peer Assessment
Plenary	<ul style="list-style-type: none"> ○ To appraise and evaluate their learning journey 	