

Year 9 Food and Textiles

Students develop the key skills that they have started in year 8, developing the range of materials knowledge specifically around foods from around the world. Their knowledge from the previous year is tested through retrieval questioning making reference back to previous projects in the form of ingredients and processes.

Year 9 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Topic(s)	<p><u>Food Around the World.</u> Students will look at the implications_of food safety and hygiene in both the classroom and the wider hospitality and catering industry. Students carry out practical work based on multi-cultural foods. Skills include basic preparation and knife skills, sauce making , pasta, rice, meat and vegetarian dishes. They also carry out experimental and group work. The written element of the course links to key stage 4 and is based around the hospitality industry.</p>	<p><u>Food Around the World.</u> Students will look at the implications_of food safety and hygiene in both the classroom and the wider hospitality and catering industry. Students carry out practical work based on multi-cultural foods. Skills include basic preparation and knife skills, sauce making , pasta, rice, meat and vegetarian dishes. They also carry out experimental and group work. The written element of the course links to key stage 4 and is based around the hospitality industry.</p>	<p><u>Movie Madness (Design & event planning)</u> Students will research a theme and trial several cake and biscuit recipes. They will then develop their recipes and ideas to produce in the first part of the project themed biscuits (using shape, colour, icing etc). The second half of the module focuses on cakes, the function of ingredients. Students will produce a cake/cakes shaped/decorated to reflect their chosen movie theme.</p>	<p><u>Food Choices - Nutrition</u> Students will study the science of nutrition and apply this to a range of practical workshops. They will look at obesity and how to adapt recipes to provide low fat alternatives. They will devise dishes for teenagers and elderly people's diets and obesity analysing the dishes using a computer program.</p> <p>The students will look at individual nutrients and prepare dishes encouraging a reduction of sugar and an increase of fibre.</p>	<p><u>Food Choices - Special Diets and Food Provenance.</u> Students will look at special dietary needs and carry out sensory analysis of a range of alternative products available. They will design a product for a special dietary needs and produce an accompanying information sheet. Seasonality, local sourcing, food miles and provenance are addressed. Students work in pairs to produce dishes and promotional material to raise the consumer profile of a given locally produced ingredient.</p>	<p><u>Food Choices - Special Diets and Food Provenance.</u> Students will look at special dietary needs and carry out sensory analysis of a range of alternative products available. They will design a product for a special dietary needs and produce an accompanying information sheet. Seasonality, local sourcing, food miles and provenance are addressed. Students work in pairs to produce dishes and promotional material to raise the consumer profile of a given locally produced ingredient.</p>

Assessment	Some emphasis on nutrition to be developed more in later modules.	Some emphasis on nutrition to be developed more in later modules.	They will plan an event on this theme thus linking to the KS4 Hospitality course.	They will carry out experimental workshops looking at cake making and the impact of sugar reduction within cakes. All knowledge will be based around the role of nutrients in the diet and diet planning		
	Practical work to be assessed, focus on marking out accurately as very small.	Design work to be assessed against creativity and originality.		Design work to be assessed against creativity and complexity with focus on the layering system.		

Independent Work

Food Around The World - Development and implementation of the final dish for a pop up restaurant.
 Project based task - researching wages of employees, uniforms and health and safety at work law. Researching recipes and appropriateness for restaurants.
 Movie Madness - Investigating various finishing techniques through group work
 Practising creative design work
 Developing cutters and biscuits to suit movie themes. Planning an event and researching how to plan and run this event for a specific target group.
 Producing an afternoon tea which displays specification.
 Food Choices - skills based course - involving group work and investigational work. Students research special diets and plan a presentation.
 Nutrition - students study a knowledge based curriculum - research. Planning and recipe adaption.