

## Year 9 Food Technology

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	
<b>Topic(s)</b>	<p><b>Nutrition</b> 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. Some emphasis on nutrition to be developed more in later modules.</p>	<p>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. Some emphasis on nutrition to be developed more in later modules.</p>	<p>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. The students will look at individual nutrients and prepare dishes encouraging a reduction of sugar and an increase of fibre. They will carry out experimental workshops looking</p>	<p>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. They will carry out experimental</p>	<p>Students will study war foods</p> <p>The emphasis will be on looking at food rationing, food choices and the impact of the second world war on Britain.</p> <p>The students will study staple foods and look at how the limited ingredient choice affected sensory appeal. The food will be historical, cultural dishes.</p> <p>Skills such as mashing, piping and unmolding of cakes</p> <p>This will continue over Summer term</p>	-	-

<b>Assessment</b>			<p>at cake making and the impact of sugar reduction within cakes.</p> <p>All knowledge will be based around the role of nutrients in the diet and diet planning.</p>	<p>workshops looking at cake making and the impact of sugar reduction within cakes.</p> <p>All knowledge will be based around the role of nutrients in the diet and diet planning.</p>	2.	
	Practical work to be assessed - stir fry	Written knowledge test	<p>Written assessment - sustainability</p> <p>Practical assessment</p>		End of year written knowledge assessment	

**Independent Work**

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.  
 Skill development and building of skill progression.