Year 9 Curriculum Map : Food				
	Autumn	Spring	Summer	
Assessment Objectives	 understand and apply the principles of nutrition and health cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] understand the source, seasonality and characteristics of a broad range of ingredients 			
Unit Length	7 lessons	7 lessons	6 lessons	
Key Learning Outcomes	 Introduction and Safety Pizza Quiche Practical - and recapping hygiene and safety in the kitchen Food related ill-health introduction - microbes Food Storage and fridge organisation Food related ill-health - allergies and intolerances Pizza Pockets Practical 	 Food related ill-health – chemical poisoning Physical contaminants and preventing food poisoning Who is the Environmental Health Officer? Calzone – Practical RECAP and AUDIT Food Safety Legislations Macronutrients 	 14. Cornish Pasty Practical 15. Micronutrients 16. What are vitamins? 17. What are minerals? 18. Cookies Practical 19. RECAP nutrients 20. Evaluation and End of Unit Test 	
Prior knowledge	 understand and apply the principles of a healthy and varied diet prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 understand and apply the principles of a healthy and varied diet prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 understand and apply the principles of a healthy and varied diet prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	
CEIAG specific careers links	Dietician Chef	Dietician Chef Baker	Dietician Chef Baker	
RRSA	Article 28: Right to education Article 29: Goals of education	Article 28: Right to education Article 29: Goals of education	Article 28: Right to education Article 29: Goals of education	
Cross curricular links	 Citizenship – understanding about a healthy lifestyle and making healthy food choices Design Technology – health and safety procedures Maths – numeracy work linking to %'s of sugar content etc 	Science – links to nutrition and a balanced diet PE – links to energy usage and how our bodies use the food we eat	 Science – links to vitamins and mineral, where they come from and how they are used Science – understanding microbes, bacteria and food spoilage 	
Useful websites/vi deos	Food Poisoning and Foodborne illness https://www.youtube.com/watch?v=e6F-wg9ESEE	Food Poisoning https://www.youtube.com/watch?v=gG8z0cS0p9E	How do vitamins work https://www.youtube.com/watch?v=ISZLTJH5IYg Minerals https://www.youtube.com/watch?v=uZousR FfEE	

Wider Reading		GCSE WJEC Catering Gcse Catering Wjec Study & Exam Practice (a*-g Course). [Book] 5.0 ***** 2 Paperback · CGP · book £4.38 Used	WJEC Level 1/2 WJEC Level 1/2 Vocational Award Hospitality & Catering Formal Award Hospitality and £13.40 Amazon.co.uk
Literacy	Decode it NOW	Decode it NOW	Decode it NOW
Programme	Guided practice/model answers	Guided practice/model answers	Guided practice/model answers
	Sentence Starters	Sentence Starters	Sentence Starters
	Writing strategies	Writing strategies	Writing strategies
Independent	Mind-map revision homework	Mind-map revision homework	Mind-map revision homework
Learning Tasks	Retrieval practice homework	Retrieval practice homework	Retrieval practice homework
	Knowledge Organiser practice Questions.	Knowledge Organiser practice Questions.	Knowledge Organiser practice Questions.