

There will be an interim assessment in each units; strengths and areas for development will be identified.



Yr9 Food Technology at CLHS

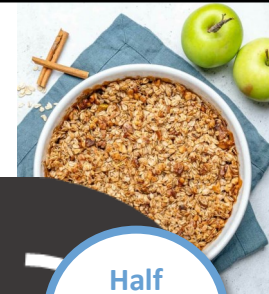
1. Kitchen safety

Theory: Pupils revise the importance of understanding and applying **health and safety** in a kitchen environment.



2. Sustainability

Theory: Pupils study the importance of using food resources **sustainably**. They learn ways they can be **sustainable** and how they could apply **sustainable** thinking to food technology and the wider **environment**. Pupils consider the implications of not making **sustainable** choices.



Practical: Pupils will recap knife skills. They will demonstrate the **bridge technique** and the **claw technique**. Student will **peel, slice** and **dice** fruit. They will learn the **rubbing in method** to create an apple crumble. Pupils will **demonstrate** how to use an oven safely.

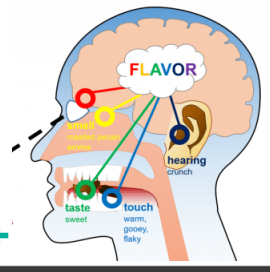


Year 9

Half term 1

Half term 2

Low stakes tests
Pupils have a recall activity every theory lesson based on knowledge gained.



4. Olfactory system

Half term 4

Half term 3

5. Food assurance

Pupils expand on their **food label knowledge** by studying **food assurance** labels and their meanings. Pupils look at the **origins** of foods and some of the **ethical issues** around farming different foods considering the potential impacts, both positive and negative on the individual, **society** and the **environment**.

Practical: Spaghetti bolognese. Pupils will learn the **reduction** method and **demonstrate** their knife skills. They will use a hob safely and confidently.



Practical: Taste testing. Pupils will taste test and **evaluate** cuisine from around the world. Focusing on the **5 senses** and using **sensory** vocabulary.

Theory: Pupils will learn about the **5 senses** used when tasting food and drink. They will learn how the body taste using the **olfactory system**.

Practical: Pizza swirls Pupils will recap the **kneading** method making their own pizza dough. Pupils will **demonstrate** how to use an oven safely. Pupils will learn to **adapt** a **recipe** to consider presentation.



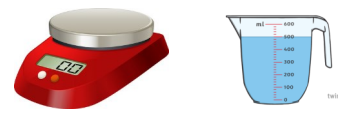
Half term 5

Half term 6



Practical: Scones. Pupils will learn the **rubbing in** method and shaping. They will learn about **chemical raising agents**.

Practical: A series of mini practical tasks to assess key learning across Key stage 3.



Assessments
End of year test.



Theory: Pupils will **reflect** honestly on their **kitchen practice**, knowledge and areas for development, so that identified **skills/techniques** can be improved upon.



3. Sustainable choices
Theory: Pupils explore the idea of **meat free** cooking, what it entails, how it is done and the potential reasons why a vegetarian diet is adopted. Pupils also learn about the wider implications of a meat free diet and the potential impacts, both positive and negative on the individual, **society** and the **environment**.