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| **Our Lady Queen of Peace**Catholic Engineering College | Curriculum Overview |
| **Year 9 Making Choices** |

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|  | **Knowledge & Understanding** | **Subject Specific Literacy Development** | **Cultural Capital / Enrichment Opportunities** |
|  | **Composites****(Bigger Picture)** | **Components****(Key Concepts)** | **Recall & Retrieval Practice Focus** | **Reading for meaning** | **Key Vocabulary** |
|  | * Extend knowledge and understanding of food, diet and health
* Extend food preparation and cooking techniques
* Extend knowledge of food provenance and consumer information
* Extend and apply knowledge of consumer food and drink choice
* Secure creative, technical and practical expertise needed to perform everyday tasks confidently
* Build and apply an expanding repertoire of knowledge , understanding and skills to create and make high quality dishes for a wide range of people
* Evaluate and test their ideas and the work of others and make recommendations for improvements
 | THEORY* Apply the principles of *The Eatwell guide* and relate this to diet through life
* List and explain the dietary needs throughout life stages
* Investigate information and guidance available to the consumer regarding food labelling, availability, traceability, food certification and assurance schemes and animal welfare
* Explain the characteristics of ingredients and how they are used in cooking
* Investigate and discuss new food trends

PRACTICAL * Adapt and follow recipes to prepare a range of predominantly savoury dishes
* Secure and demonstrate a range of food skills and techniques
* Secure and demonstrate the principles of food hygiene and safety in a range of situations
* Secure and demonstrate the knowledge, understanding and skills needed to engage in an iterative process of planning and making
 | Health and safety in the kitchenFood poisoning and its causesPractical method recall, evaluation, analysis and adaptationDietary needs for different agesDovetailing meal plan |  | AccidentApplianceBacteria* bacillus cereus
* campylobacter
* clostridium perfringens
* e-coli
* listeria
* salmonella

Bridge HoldClaw GripCross-Contamination Danger ZoneDangerousEnzymic BrowningFood poisoningGrillHazardHobHygienePreventionRaising agentsSafetyTemperature | CFL Healthy LivingScience – chemical raising agentsMaths – nutritional analysisSMSC – seasonal foods, reducing food milesLiteracy- following and adapting recipes |

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| **Key Assessments** |
| **When** | **What will be assessed?** | **Why is this being assessed?** | **How will results be stored & students receive feedback?** |
| Week 1/2 |  |  | SIMS Tracker |
| Week 17 |  |  | SIMS Tracker |
| Week 39 |  |  | SIMS Tracker |
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