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

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | **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 kitchen  Food poisoning and its causes  Practical method recall, evaluation, analysis and adaptation  Dietary needs for different ages  Dovetailing meal plan |  | Accident  Appliance  Bacteria   * bacillus cereus * campylobacter * clostridium perfringens * e-coli * listeria * salmonella   Bridge Hold  Claw Grip  Cross-Contamination  Danger Zone  Dangerous  Enzymic Browning  Food poisoning  Grill  Hazard  Hob  Hygiene  Prevention  Raising agents  Safety  Temperature | CFL Healthy Living  Science – chemical raising agents  Maths – nutritional analysis  SMSC – seasonal foods, reducing food miles  Literacy- following and adapting recipes |

|  |  |  |  |
| --- | --- | --- | --- |
| **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 |
|  |  |  |  |