

Subject Yearly Overview 2025-2026

Subject: Food studies	TOPIC Year 9	COMPONENT The term can change for culture ,calendar advents and food surplus but eventually all topics will be covered by the end of year	<i>Notes: Why are you delivering this topic at this time of year?</i>
Autumn 1	Re-inforce what we did last term Bacteria pastry	recap HACCAPS Food Labels Health & Safety learn about different kinds of Bacteria's learn about different kinds of pastries Calendar events Tests	To make sure the information has been retained.
Autumn 2	Balance diet and dietary requirement	Balanced diet and nutrition Culture and dietary requirements Calendar events Tests	More details on the topic we cover throughout the course.
Spring 1	Beginning to learn more about Bacteria's and food poisoning	Pastries Introducing bacteria and food poisoning Calendar events Tests	More information and more details on Bacteria and prevention
Spring 2	Sustainable foods	Festivals Temperature control and storage Sustainability foods Calendar events Tests	Learning where our foods come from and respecting the enviroment

Summer 1	Rising and preserving foods	Bread and main meals Recap temperature control Research breads around the world Research rising agents and preserves Calendar events Tests	Learning how food practical work
Summer 2	Outside cooking	Temp controls Transporting and packaging Outside cooking Respecting the environment Calendar events Tests	Understanding how to stay safe and healthy with outside cooking more details and information for development