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| **Subject Yearly Overview 2021-2022** | | | |
| **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** | ***Notes:*** *Why are you delivering this topic at this time of year?* |
| **Autumn 1** | Re-inforce what we did last term | Recap HACCAPS  Health & Safety  Food labels  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  Princes Trust  Tests | More details on the topic we cover throughout the course. |
| **Spring 1** | Beginning to learn more about Bacteria’s and Food Poisoning | Pastries  Sainsbury’s award \*3  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  Princes Trust  Tests | Learning where our foods come from and respecting the environment. |
| **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 | Princes Trust  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. |