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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. |