

Year 9 Food Preparation and Nutrition

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topics	Food safety, hygiene and basic nutrition	Food provenance, cooking methods and heat transfer	Micro -organisms, Dairy, Energy	Food Choice, Dietary Requirements, Production and Processing	Technological Developments, Packaging, Labelling and Marketing, British and International Cuisines	Raising Agents, Lead NEA1 in groups
Assessment	End of module past exam questions Assessed practical	End of module past exam questions Practice exam paper to revisit other modules	PPE exam NEA2 practice			

Building on Prior Learning	Year 9 builds on the knowledge and understanding developed in KS3. Students will advance their practical skills, build knowledge of dietary requirements, commodity groups, food manufacturing and take part in more advance scientific experimentation work. Lessons consist of a structured approach, usually with one practical and one theory lesson per week, using the practical lesson to further secure understanding of topics covered.
Links with other subjects	This subject links with Art (designing skills), Business (income, economy, industry) Biology and Chemistry (heat transfer, GM foods, chemical structures, chemical reactions, investigations) English (sensory descriptors, literacy links, extended writing) French (culinary terms), Geography (food provenance and climate), ICT (word processing, research, graphs and data processing), Maths (weights and measures, quantities, costings, graphs, analysis of data), PE (nutrition), RE (religious cultures and cuisines)
Extracurricular opportunities	Strong links with the Duke of Edinburgh award - use of facilities and assessments Visiting speakers and external trips are currently in planning stage
A successful learner in this subject will demonstrate	Be confident in the kitchen and with using a range of cooking methods and pieces of equipment. A practical and theoretical understanding of key concepts such as factors that affect food choice, eating healthily, food manufacture and the science behind the 'how ' and the 'why' things happen. Students will have a good awareness of the social, moral, medical and environmental aspects associated with food.
Impact on personal development	Food opens up a wide range of opportunities to trial and test a range of ingredients and methods. Students are encouraged to work as part of a team to complete tasks and practical activities. Students are encouraged to minimise food waste and be mindful of their use of resources and ingredients, and have a positive impact on society from a moral and ethical perspective.

Ways to support student learning in this subject

- Weekly provision of ingredients and containers for practical sessions - lists available on ePraise. Tasting what they've made each week and providing feedback in terms of positives and ways to improve
- Support students to cook and wash up regularly at home on their own or with family/friends.
- Monitoring weekly written tasks - set on ePraise
- Read books, magazines and articles about creating food
- Use of media to increase exposure to food related aspects eg. Great British Bake off, Inside the Factory, Eat Well for Less, MasterChef, Quest food industry videos, you tube etc.
- Encourage students to try new foods and encouraging healthy eating at home R
- Discuss career opportunities relating to food. In 2017 29.7% of workers in the UK were employed in the public administration, education and health, 18.7% were employed in distribution, hotels and restaurants and 9.3% in manufacturing and 1.1% in agriculture and fishing. <https://www.ethnicity-facts-figures.service.gov.uk/work-pay-and-benefits/employment/employment-by-sector/latest>