

Year 9 FOOD TECHNOLOGY

Overall Intent:

MasterChef: The main aim is to enhance and refine culinary skills to be able to access the Key Stage 4 Hospitality and Catering course. Nutrition is a key focus with emphasis on considering the nutritional needs of a range of client groups, in order for students to be able plan nutritional dishes fit for purpose for a variety of catering establishments. Students will understand how food needs to be stored, handled, prepared and cooked correctly to ensure its consumption does not affect people's health and will be able to discuss who has a role to play within the food industry and how these roles have a responsibility to minimise the risks of causing food borne illness.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic/Area of study	PERSONAL HYGIENE, KITCHEN HYGIENE AND FOOD HYGIENE BINDING AND LAMINATION SHAPING/ BATCH BAKING BACTERIA EVEN ROLLING AND USING A HIGH-RISK FOOD PRODUCT FOOD POISONING	MELTING METHOD AND USE OF HOB OTHER CAUSES OF FOOD RELATED ILL HEALTH PIPING/ PRESENTATION NUTRITION KNIFE SKILLS CONTROL OF HOB AND HEAT DIGESTION	RUBBING IN AND BINDING. EVEN ROLLING AND ASSEMBLY OF A PRODUCT ALTERNATIVE DIETS KNEADING AND SHAPING FOOD LABELLING AND PACKAGING WHISKING METHOD	The academic year is split in half and students rotate to textiles technology		
Key learning aims – knowledge and skills	Key Knowledge: Personal hygiene, kitchen hygiene and food hygiene. Bacteria – control measures in different catering provisions and the effects on bacteria. Types of food poisoning, including the causes, symptoms and vulnerable groups.	Key Knowledge: Other causes of food related ill health - chemicals, metals and poisonous plants. Nutrition – Eatwell Guide with more of a focus on nutrients and their function. Digestion – organs in the digestive system and their function.	Key Knowledge: Alternative diets and reasons why diets differ - allergies, religion and health. Food labelling and information on packaging – legal requirements. Key Skills: Rubbing in and binding (shortcrust pastry). Even rolling and assembly of a	The academic year is split in half and students rotate to textiles technology		

	<p>Key Skills: Binding and lamination (rough puff pastry). Shaping and batch baking (cheese straws). Even rolling and using a high-risk food product (sausage rolls).</p>	<p>Key Skills: Melting method and use of hob (blondie). Piping and presentation - control of heat and consistency (coulis). Knife skills and control of hob and heat to monitor consistency of sauce (curry).</p>	<p>product – making own judgements (mini quiches). Kneading and shaping (calzone). Whisking method - safe use of electrical equipment within the whisking method (swiss roll).</p>	
<p>Assessment</p>		<p>(Practical focus): Coulis presentation, incorporating understanding of health and safety practices including correct use of equipment and, independence as well as piping and presentation.</p>	<p>(Theory focus): Food packaging, incorporating understanding of information on packaging and legal requirements as well as the need to be creative to design the packaging for one of the food products we have done in practical lessons.</p>	<p>The academic year is split in half and students rotate to textiles technology</p>