



This scheme of work has been developed to enable pupils to use their prior knowledge from year 7 & 8 and give them the opportunity to master the key skills and techniques which underpin so many recipes. Costing of recipes and helping to reduce food waste and packaging will help develop vital skills needed for the future.

Topic	Key Knowledge <i>What will all students KNOW by the end of the topic?</i>	Key Skills <i>What key skills will be learnt/developed by the end of the topic? What will all students be able to DO by the end of the topic?</i>	Assessment Opportunities <i>What are the key pieces of assessment? How will students be assessed?</i>
<p><b>Year 9</b> <b>13 weeks</b></p> <p>Accident prevention Functions of nutrients Melting method Whisking method Creativity &amp; design Cross contamination Food poisoning Danger zone Cooking on a budget Budgeting Evaluation skills Reading instructions Equipment for Measuring</p>	<p><b>Students will be able to:</b></p> <p>Decide on the correct equipment needed for the practical activity.</p> <p>Explain the food hygiene risks in a variety of practicals.</p> <p>How to eliminate the risk of food poisoning by removing 1 of 4 criteria</p> <p>Critically evaluate the dishes that they have made using appropriate terminology</p> <p>Why our dietary needs change as we go through the life stages</p> <p>Recall the nutrients with a basic explanation of their function in the body</p> <p>Explain the consequences of an unhealthy diet.</p> <p>Understand the risk of cross contamination and eating undercooked meat.</p> <p>Read labels on food packets, including animal welfare symbols and responsible sourcing of ingredients.</p> <p>Break down recipes into simple steps.</p> <p>Use a formula to calculate the cost of a complex recipe.</p>	<p><b>Students will learn how to:-</b></p> <p>Assess the food hygiene risks in the practical activity</p> <p>Prevent cross contamination</p> <p>Prevent accidents in the kitchen</p> <p>Decide how to prepare commodities for the recipe</p> <p>Make bread</p> <p>Confidently put food in and out of the oven</p> <p>Use a bain-marie</p> <p>Cook a range of starchy carbohydrates</p> <p>Shape raw meat</p> <p>Check for doneness</p> <p>Use small electrical equipment independently</p> <p>Present food attractively</p> <p>Weigh and measure liquid and food</p> <p>Season and flavour food</p> <p>Follow simple instructions.</p> <p>Choose the correct measuring equipment.</p> <p>Use a formula to calculate a simple recipe.</p>	<p><b>Practical sessions will be self-evaluation plus informal feedback from teacher and peers. There will be 2 practical sessions where a formal grade will be given: -</b></p> <p>Tuna crunch wrap Bread rolls Bolognese spirali pasta pots Chocolate brownie Homemade monster burger <b>Chicken tikka masala (assessment)</b> Chocolate donuts Chilli chimichangas Spicy noodles <b>Sausage rolls (assessment)</b> "Celebration" cheesecake</p> <p><b>Homework-</b> Induction quiz to check knowledge of health &amp; safety in the kitchen (September)</p> <p><b>Written multi choice assessment on knowledge gained to date (October)</b></p>

