

Food and Nutrition

Curriculum content

Half term	Year 9	
	Theory	Practical
Autumn 1	Assessment 1 Health and safety Food safety Sensory analysis	Burgers Chilli con Carne
Autumn 2	Labelling Butter science Gluten in bread	Butter experiment and scones Pizza demonstration
Spring 1	Recipe adaption Assessment 2 The Eatwell guide Healthy lifestyles	Pizza Homemade pasta
Spring 2	Recipe adaption Knife skills Seasonality Pastry science	Stir fry Vegetable lasagne Pastry experiment
Summer 1	Assessment 3 Food provenance Batch production Quality control	Eve's pudding Mini Bakewell tarts Jammy dodgers

Skills

In year 9 the curriculum develops knowledge, understanding and skills. This is to build on the skills students have acquired in middle school and prepare students for Key Stage 4 courses.

Assessment

Internal assessment takes place termly throughout the course, and in line with the school's assessment policy. Assessments are both written and practical and are graded 9-1.