Subject: Food Technology

Key Stage 3 Curriculum Plan

Year: 9

Department Information:

Food Technology at Cox Green School is an inspiring, dynamic and practical area of learning which enables students to creatively explore the role that food and nutrition play in our daily lives.
Students of all backgrounds, cultures and abilities can enjoy finding out about and practising key skills like weighing and measuring, knife skills, cooking methods as well as trying new ingredients. They will also build a strong body of knowledge on nutrition to help them make healthier choices in the future. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Curriculum aims and intent:

Year 9 aims to extend skills and knowledge from/at KS3 and bridge the gap to GCSE level. It is designed to be challenging and exciting.
As with Years 7 and 8, students complete three terms in Food Tech.

To create a motivating and safe working environment for all students to reach their potential.
To teach pupils high-level skills they can use in any kitchen in future.
To ensure high standard of personal hygiene in every practical lesson.
To enable students to know about and cook for different dietary needs.
To educate students on the environmental impact of their food choices, including the idea of food miles and sustainable food production.
To challenge students to produce a creative and well-executed cake with intricate decoration.
To encourage successful teamwork in the mystery box challenge.
To ensure students are confident at managing the risks of working with raw poultry and can prepare delicious meals with a main and side dish.

Assessment:

The students are assessed in both theory and practical lessons. Techniques used in every lesson include addressing misconceptions, use of peer feedback, questioning, 1-1 verbal feedback, learning conversations, and marking dishes against success criteria.

During each practical lesson, the teacher and the students have the opportunity to assess work using teacher, self and peer assessment on laminated sheets which list the marking criteria. The students also complete one written test on the topics covered in class (out of 75).

Resources used to support learning:

In food tasting lessons, foods are provided for students to try.
Each dish that the students cook is demonstrated in class and usually students get to taste the dishes too.
An extensive recipe and cookery book library is located in the classroom and is available for all students to use when planning dishes.
Some staple elements of each dish are offered to students for their cooking lessons, including oil, salt, herbs and flour for specific dishes.
All students receive their own printed classroom activity booklet.

Home Learning:

The students complete homework tasks after theory lessons and have to complete an evaluation of each dish they have prepared at school as part of their homework.

The teacher sets homework work via Teams and informs the students and the parents/carers about the ingredients for practical lessons via EduLink one week in advance.

How parents can help their child:

By helping with organising and preparing the ingredients needed for the practical lessons.

Engaging the students to use their knowledge gained in lessons to prepare and cook dishes at home. Practising particular techniques at home, like baking a sponge for a cake, can help hugely with achieving a high level product in class.

Term	Summary of work being covered	Knowledge, Understanding and skills assessed	How the work is assessed	Career Links
1	Danger zone (bread experiment) Nutrition, vitamins, doctor cards Special dietary needs Free from/veg Mac & Cheese (practical) Food miles Chilli con/sin carne (practical)	Cooking skills High level of hygiene Health and safety/conduct Knowledge of vitamins and minerals Ability to prepare dishes for those with specific dietary requirements	Using key vocabulary Outcomes (dishes cooked) Using assessment criteria to mark for Preparation, Cooking, Hygiene and Health and Safety	Various roles within the hospitality and catering industry Food scientist Food product developer
2	Poultry - chicken Chicken burgers, wedges (practical) Food and the environment, test Team challenge (mystery box practical) Sugar Make a brownie (practical)	Safety when working with raw meat Cooking multiple elements for one dish Teamwork Knowledge of a variety of theory topics including sugar, poultry, food miles, etc. Baking skills	Using assessment criteria to mark for Preparation, Cooking, Hygiene and Health and Safety Outcomes (dishes cooked) Written test out of 75	Various roles within the hospitality and catering industry Food sustainability expert
3	Presentation techniques/cake demo Time plan for own cake Bake own cake (practical) Decorate own cake (practical) Canteen project	Weighing and measuring Creativity and planning Presentation skills Perseverance, resilience, problem solving	Using assessment criteria to mark for Preparation, Cooking, Hygiene and Health and Safety Outcomes (dishes cooked)	Various roles within the hospitality and catering industry Baker Food magazine editor
4				
5				
6				