

Food Technology Curriculum Map - Year 9

Term	Units of Study	Curriculum Guidelines	NC –Aims / Focus Points
Autumn	<p>Unit 1 – All Systems Go</p> <ul style="list-style-type: none"> ○ Production Methods ○ Hand Made/Mass produced ○ Manufacturing aids to ensure accuracy and aid production <p>Possible practical lessons</p> <ul style="list-style-type: none"> » Batch Production (muffins various [banana, blueberry, apple, chocolate], biscuits various) » One off production (decorated cake) » Mass production (rice crispy treats) 	<ul style="list-style-type: none"> ○ Develop the creative, technical and practical expertise needed to perform everyday task confidently. ○ Critique, evaluate and test their ideas and products and the work of others. 	<ul style="list-style-type: none"> ○ Develop specifications o inform the design of innovative and appealing products. ○ Select from and use specialist tools, techniques and processes precisely ○ Investigate new and emerging technologies.
Spring	<p>Unit 2 – Making Choices</p> <ul style="list-style-type: none"> ○ Special Diets ○ Product Testing ○ Designing for a specific need <p>Possible practical lessons</p> <ul style="list-style-type: none"> » Preparing main meals that meet the eatwell plate guidelines (risotto, paella, 	<ul style="list-style-type: none"> ○ Build and apply a repertoire of knowledge, understanding and skills in order to design and make high quality products for a range of users. ○ Understand and apply the principles of nutrition ○ To learn how to cook 	<ul style="list-style-type: none"> ○ Understand and apply the principles of nutrition and health ○ Cook a repertoire of predominantly savoury dishes so they are able to feed themselves and others.

	<p>Bolognese, fiorentina, amatritiana)</p> <ul style="list-style-type: none"> » Cooking for specific dietary needs (celiac, diabetic, allergies, pregnant women, elderly, teenagers.) » Organic/Farm assured 		
<p>Summer</p>	<p>Unit 3 – Ready Steady Cook</p> <p>Through this unit students will:</p> <ul style="list-style-type: none"> ○ Precise use of equipment ○ Cross Contamination ○ Designing for a target group (Teenagers) ○ CAD and CAM <p>Possible practical lessons</p> <ul style="list-style-type: none"> » Shortening (Savoury tart, quiche) » Aeration (dutch apple cake, Traybake) » Thickening (mousaka, lasagne) » Festival food » Ready meals » Cook kits 	<ul style="list-style-type: none"> ○ Build and apply a repertoire of knowledge and skills in order to design and make high quality products. ○ Understand and apply the principles of nutrition an learn how to cook <p>Critique and evaluate their ideas and products and the work of others.</p>	<ul style="list-style-type: none"> ○ Use research and exploration to identify an understand user needs. ○ Test, evaluate and refine ideas and products against a specification. <p>Become competent in a range of cooking techniques</p>

Notes			
-------	--	--	--