



FOOD TECHNOLOGY

Year 9

What are the aims and intentions of this curriculum?

The Children will become independent, resourceful and respectful individuals by exploring different cultures, beliefs and traditions with food.

The scheme of work for year 7, 8 and 9 links into many subjects with topics such as sustainability and world food cultures, science with food chemistry, microbiology and nutrition. It aims to develop social and life skills within the classroom that will encourage each child to link nutrition and health to wellbeing. Food technology allows children to gain a range of practical skills to help them to be creative and independent. Throughout Food Technology there is focus on preparing healthy dishes safely and hygienically. They will invest in their practical work to enable key life skills. Students are encouraged to be creative via the Scheme of Work for food and diversity, tolerance and individuality are celebrated. Linking to religious studies with food beliefs and choices, how British values have influenced the history of eating patterns and food availability. Along with basic nutrition and the importance of a balanced diet. Children will develop their practical skills, to further develop their confidence and independence in this area. Food technology is an open door to the possibilities of how our next generation will appreciate the food foot print and the eco-friendly world that is needed a head of them. Food Technology is inclusive of all different styles of learning and assessed through a variety of practical tasks, quizzes, team building and over all intelligence on what food does for us. RSE and Project Based Learning are embedded in the classroom and adjusted ways of teaching depending on the group of children.

Term	Topics	Knowledge and key terms	Skills developed	Assessment
Summer G1	Affordable cooking Careers Design and Technology Portion control	How to manage and use time. Understanding of steps for careers. Decorative presentation (creativity)	Budgeting. Skills needed for the profession. The love for cooking	Mock interviews (careers) Practical for home cooking