

Year 9 - Food Technology Curriculum Intent

What the curriculum is designed to do

The Food Technology course in year 9 acts as a foundation for KS4. Throughout the year we aim to develop pupils' food practical skills through a series of different starting points. Across the year we ensure that pupils work with a range of ingredients to produce different outcomes. More emphasis is placed on the students becoming independent in preparation for the KS4 exam. The theory aspect of the curriculum is delivered throughout each project, focusing on nutrition and the hospitality industry.

How we deliver the curriculum

The curriculum is delivered through a blend of theory and practical lessons and pupils have 2 lessons a week delivered in the appropriate specialist food room. Our focus is to provide every pupil with the necessary skills, knowledge and understanding to enable them to successfully complete the Food Technology course in Year 10/11.

In Year 9, pupils will build on the skills and knowledge of Food Technology learnt in Years 7 and 8 by developing their practical skills in the food room. Students are encouraged to take existing recipes and develop them to meet the needs of different clients. They will need to understand the eat well guide and be able to use this to help them plan and produce a range of dishes.

The main projects are:

- **Hygiene and safety** – Pupils learn about how to keep themselves and others safe in a kitchen and how to apply this in industry.
- **Nutrition** - Pupils will look at the nutritional benefits of dishes and how cooking styles can affect this.
- **Protein alternatives**- Pupils will look at a range of protein alternatives and understand HBV and LBV.
- **Seasonal foods**- Pupils will plan and produce dishes that use seasonal ingredients.
- **Tunnocks teacake challenge**- Pupils will design and make a variation on the Tunnocks teacake and present their work.

How we assess students

Students will complete at least one summative assessment per half-term. These assessments will cover both theory and practical skills.

How it benefits students learning and personal development

This qualification will enable students to confidently continue their study of Food Technology at KS4 or pursue a career in the catering or hospitality industries. Students will develop a portfolio of their practical work alongside personal skills such as problem solving, team working and communication. Through managing their project work students will also develop skills in planning and time management.