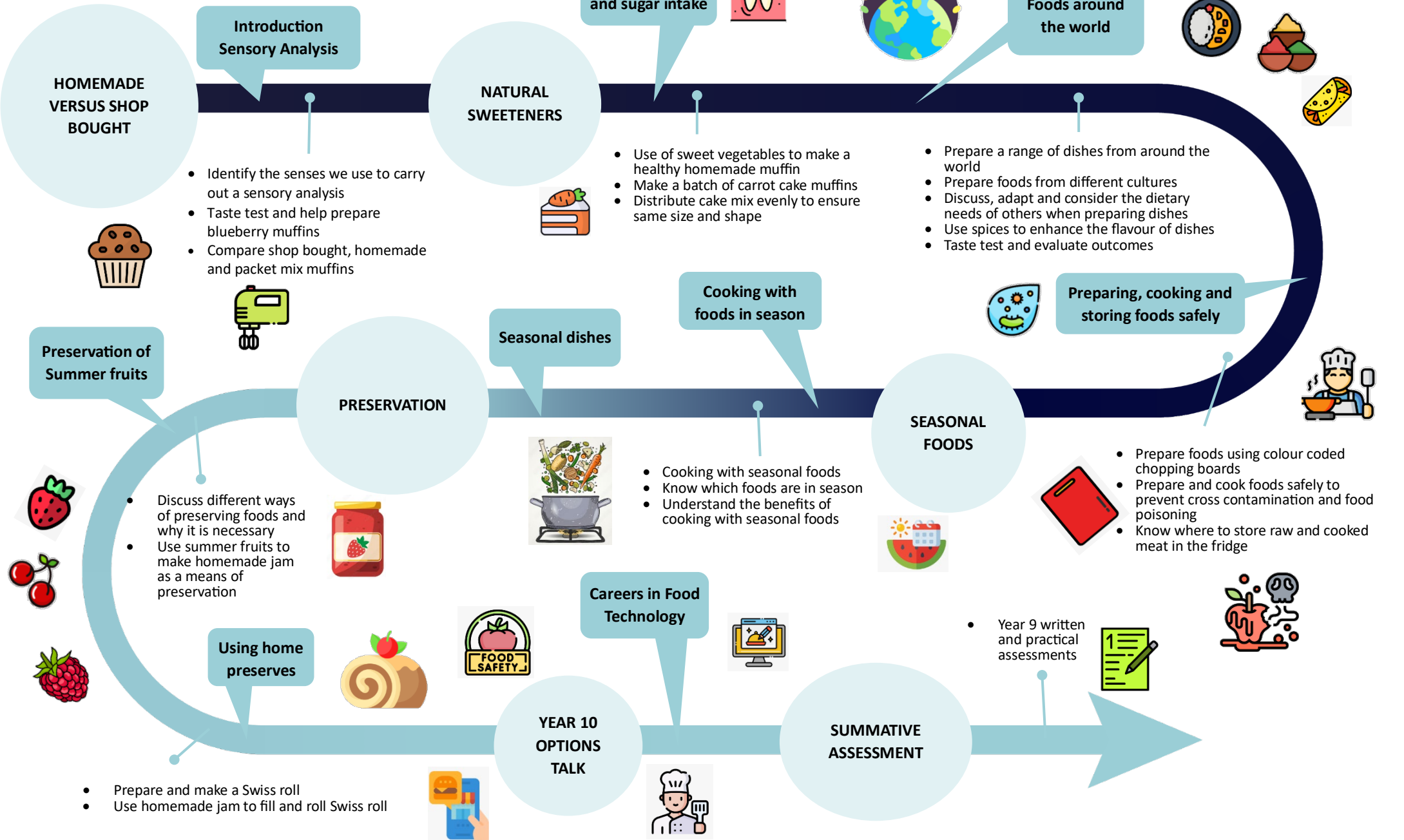


Food Technology Curriculum Map: Year 9

Students in year 9 rotate between Design Technology, Food Technology, ICT and Textiles throughout the academic year



HOMEMADE VERSUS SHOP BOUGHT

Introduction Sensory Analysis

- Identify the senses we use to carry out a sensory analysis
- Taste test and help prepare blueberry muffins
- Compare shop bought, homemade and packet mix muffins



NATURAL SWEETENERS

Reducing our fat and sugar intake



- Use of sweet vegetables to make a healthy homemade muffin
- Make a batch of carrot cake muffins
- Distribute cake mix evenly to ensure same size and shape



Foods around the world



- Prepare a range of dishes from around the world
- Prepare foods from different cultures
- Discuss, adapt and consider the dietary needs of others when preparing dishes
- Use spices to enhance the flavour of dishes
- Taste test and evaluate outcomes

Preparing, cooking and storing foods safely



- Prepare foods using colour coded chopping boards
- Prepare and cook foods safely to prevent cross contamination and food poisoning
- Know where to store raw and cooked meat in the fridge



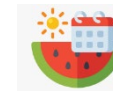
PRESERVATION

Seasonal dishes

Cooking with foods in season

SEASONAL FOODS

- Cooking with seasonal foods
- Know which foods are in season
- Understand the benefits of cooking with seasonal foods



Preservation of Summer fruits

- Discuss different ways of preserving foods and why it is necessary
- Use summer fruits to make homemade jam as a means of preservation



Using home preserves



Careers in Food Technology



YEAR 10 OPTIONS TALK



SUMMATIVE ASSESSMENT

- Year 9 written and practical assessments



- Prepare and make a Swiss roll
- Use homemade jam to fill and roll Swiss roll

