



Subject	Year	Term				
Design and Technology	9	3				
Topic						
Food and Nutrition						
Content (Intent)						
<p>Prior Learning (Topic) Year 8 Food and Nutrition</p> <hr/> <p>Year 9 also moves in to Food and Nutrition half way through the year. Again all work undertaken will be as reparation to the GCSE. We will focus on Skills, knowledge and understanding with in the 5 GCSE units – Food Safety, Food Choice, Food Provenance, Preparation Skills and Food Science.</p> <p>Students will cook Shepherd’s Pie, Thai Green Curry, Pasta Bake, Apple Tray Bake and Festival Food.</p> <hr/> <p>Future Learning (Topic)</p> <table border="1"> <thead> <tr> <th>What Knowledge and Skills will be taught (Implementation)</th> <th>How will your understanding be assessed & recorded (Impact)</th> </tr> </thead> <tbody> <tr> <td> <p>During the second half of the year, students will move to Food and Nutrition. They will study Diet through time, where our food comes from, what food poisoning is and how to be safe in the kitchen.</p> <p>They will cook a range of dishes that will both challenge and engage them and will always be offered the opportunity to adapt their recipes. The final project will be a mini NEA mock where they will design and develop Festival Food</p> </td> <td> <p><u>Assessment</u></p> <p>Throughout the unit students will be introduced to the sub-skills of cooking, which they will employ to make a variety of dishes. Each unit is individually assessed through teacher assessment and the final end of year level and report is based on all work complete</p> <p>Main areas of assessment –</p> <p>Preparation Adapting recipes Making Evaluating Subject knowledge and understanding.</p> <p>End of Year exam</p> </td> </tr> </tbody> </table>			What Knowledge and Skills will be taught (Implementation)	How will your understanding be assessed & recorded (Impact)	<p>During the second half of the year, students will move to Food and Nutrition. They will study Diet through time, where our food comes from, what food poisoning is and how to be safe in the kitchen.</p> <p>They will cook a range of dishes that will both challenge and engage them and will always be offered the opportunity to adapt their recipes. The final project will be a mini NEA mock where they will design and develop Festival Food</p>	<p><u>Assessment</u></p> <p>Throughout the unit students will be introduced to the sub-skills of cooking, which they will employ to make a variety of dishes. Each unit is individually assessed through teacher assessment and the final end of year level and report is based on all work complete</p> <p>Main areas of assessment –</p> <p>Preparation Adapting recipes Making Evaluating Subject knowledge and understanding.</p> <p>End of Year exam</p>
What Knowledge and Skills will be taught (Implementation)	How will your understanding be assessed & recorded (Impact)					
<p>During the second half of the year, students will move to Food and Nutrition. They will study Diet through time, where our food comes from, what food poisoning is and how to be safe in the kitchen.</p> <p>They will cook a range of dishes that will both challenge and engage them and will always be offered the opportunity to adapt their recipes. The final project will be a mini NEA mock where they will design and develop Festival Food</p>	<p><u>Assessment</u></p> <p>Throughout the unit students will be introduced to the sub-skills of cooking, which they will employ to make a variety of dishes. Each unit is individually assessed through teacher assessment and the final end of year level and report is based on all work complete</p> <p>Main areas of assessment –</p> <p>Preparation Adapting recipes Making Evaluating Subject knowledge and understanding.</p> <p>End of Year exam</p>					
How can parents help at home?						
<p>Students will be given a homework booklet that they need to complete once a week. Help them prepare ingredients for practical lessons - all information for ingredients will be on INSIGHT 4 days before the practical.</p>						
Helpful further reading/discussion (including Reading and Vocabulary Lists)						
<p>Reading</p> <p>www.foodafactoflife.co.uk www.nhs.uk/change4life</p>	<p>Vocabulary Lists</p> <p>Provenance Hygiene Adaptation Danger Zone Food Miles Seasonality Organic, Vegan, vegetarian</p>					