Bishop Heber High School

Subject	Year	Term
Design and Technology	9	3

Topic

Food and Nutrition

Content (Intent)

Prior Learning (Topic) Design & Technology, Food & Nutrition

Year 9 Food and Nutrition will develop understanding from Y8 but also be good preparation for the GCSE. There is a focus on Skills, knowledge and understanding with in the 5 GCSE units – Food Safety, Food Choice, Food Provenance, Preparation Skills and Food Science.

Students will cook Bolognaise, Bread, Burgers, Fajitas, Tacos, Flapjack, and Pineapple upside down cake

Future Learning (Topic) GCSE Courses

What Knowledge and Skills will be taught (Implementation)

Students will study Diet through time, where our food comes from, what food poisoning is and how to be safe in the kitchen. New concepts that will be covered include:

- The role of the EHO
- Sensory testing
- Food poisoning
- Catering establishments
- Heat transfer
- Choosing the right cooking method

Students will cook a range of dishes that will both challenge and engage them and will always be offered the opportunity to adapt their recipes.

How will your understanding be assessed & recorded (Impact)

Assessment
Students will be assessed on Food Science, making and Evaluation Skills using the Success Sheets.
Students will also complete an end of unit assessment to assess their subject knowledge

How can parents help at home?

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.

Helpful further reading/discussion (including Reading and Vocabulary Lists)

Reading

www.foodafactoflife.co.uk
www.nhs.uk/change4life

Vocabulary Lists

Provenance
Hygiene
Adaptation
Danger Zone
Food Miles
Seasonality
Organic
Vegan
vegetarian