



Food

Curriculum and Assessment Map

	Rotation		
Year 9	Health and Nutrition		
Fundamental Knowledge	<p>Career's session – prospects and case studies for the food industry</p> <p>Knowledge of health and safety</p> <p>Making links between the 4Cs and Food poisoning (general symptoms, food storage rules and key temperatures.</p> <p>Practical application of knowledge –</p> <p>To be able to apply a range of preparation and cooking methods such as poaching, steaming, using a pasta machine, roux and whisking Handling high risk foods, health and safety, rules maintaining hygiene in the kitchen. Using equipment, thermometer checks, aeration, using eggs for different purposes, large scale equipment</p> <p>To be able to read nutrition labelling and understand allergy advice (allergens in food) real life case studies. To understand the importance of energy balance (links with science and PE depts)</p> <p>To link the different sections of the Eatwell guide to a composite dish and make connections between healthy balanced diets and deficiency and excess disorders.</p> <p>To identify packaging and how it can be used for marketing, advertising and promotion.</p>		
Learning Checkpoint Tasks	Identify and explain how to maintain good hygiene procedures when preparing, cooking and storing food	Design and make a product that has been adapted to meet the needs of a named dietary requirement	Describe how a vegetarian would increase their protein content in their diet

Common Assessment Task	Practical application of knowledge assessment paper 1	Food commodities end of unit paper	Food commodities end of unit paper
Mock Exam (if applicable)	n/a	n/a	n/a
Interleaved Knowledge	Students will build on knowledge gained at KS3 in relation to the fundamentals of hygiene and safety, they will apply their knowledge to practical situations.	Students will build on the knowledge of food commodities from KS3 including where food comes from, methods of cooking, and how to weigh and measure convert measurements for liquids and solids	Students will build on the knowledge of food commodities from KS3 including where food comes from, methods of cooking, and how to weigh and measure convert measurements for liquids and solids, then can also use practical knowledge from the previous unit.