



## Year 9 Food Learning Journey

### Food Around the world – food commodities (Spring/Summer term)

Core knowledge	Reference number
Recap on prior learning – Recipe analysis of a multicultural product - Nutritional analysis Can I analyse the nutritional content of a product based on my previous learning?	
Can I identify a range of multicultural products and analyse these using my senses – <b>tasting</b>	
Can I identify where food comes from – from farm to fork? Food tasting?	
Can I explain the processes of primary and secondary food processing?	
<b>Learning checkpoint 1 / WCF</b>	
Can I identify traditional foods from around the world and traditional ingredients used	
Handling pastry – can I demonstrate my practical skills to make <b>palmier (readymade pastry)</b>	
Can I identify the different pastry types and how they are produced? <b>Tasting</b>	
<b>Learning checkpoint/ WCF</b>	
<b>Can I produce a product using filo pastry</b>	
<b>Pasta from scratch</b> – Can I handle pasta correctly using the pasta machine?	
Designer pastry – Can I design a pastry product based on a country from around the world.	
<b>Pastry making practical</b>	
<b>Learning checkpoint /WCF</b>	
Pizza – Can I produce an Italian pizza using the cookers effectively that I have designed as part of my LC	

### Learning Checkpoints

LC Title
Food provenance and processing - how are foods made To adapt and write detailed recipes with contingencies To plan a multi -cultural meal for a particular target group using a food commodity of choice.

Key Vocabulary
Nutritional analysis, Provenance, al dente, lamination, aeration, primary processing, secondary processing, multicultural, ethnic fusion, filo , choux, leavened, unleavened.