

KS3 Y9 CURRICULUM OVERVIEW

SUBJECT : FOOD

AUTUMN UNIT 1

Topics being taught

Knife Skills. Making a balanced main meal. Food Safety.

What you will be assessed on

Knife Skills Baseline. Chop Suey Noodles.

How you can support at home

Support with buying ingredients. Checking Take Away HL tasks are chosen.

High – risk ingredients. Introduction to Festival Food Project.

Chicken Nuggets. Street Food Project Research. Spring Rolls.

Encourage students to work with greater independence when cooking at home.

SPRING UNIT 2

Festival Food Project. Introduction to Street Food.

Sweet and Sour Chicken. Street Food Research and Planning.

Encourage students to try new foods at home to broaden their tastes.

Festival Food Project. Street Food Planning and Practical Assessment.

Savoury Rice. Street Food Planning and Street Food Free Choice.

Support students to practice their dish at home and to consider how they will present/ plate up.

SUMMER UNIT 3

Evaluating Festival Feast and End of Unit Assessment.

Street Food Evaluation. End of Unit Assessment.

Encourage students with revision for End of Unit Assessment from Showbie resources.

Careers in the Food and Hospitality Industry. Looking at pastry making.

Mediterranean Tart. Job Roles and Careers for next steps.

Encourage students to work with greater independence when cooking at home and explore different ingredients.

