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| **Subject: Food and Nutrition** |
| **Year:9** |
| Half -Term | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
| Themes/Content/A can of a product  Description automatically generated with medium confidenceUnits covered | Learning about different types of food poisoning bacteria and knowing how to try and prevent itDeveloping our food science knowledge with a focus on dextrinizationEnsuring we know the five key nutrients, their function in the body and the relevant food sources | Learning how to make a yeast-free pizza independentlyUnderstanding the different types of raising agents and how they workLearning how to make a short-crust pastry dough using the rubbing-in technique | Creating a finished product using short crust pastry, utilising skills in filling, shaping and crimpingDemonstrating how to prevent food poisoning in class through prior knowledge when cooking sausage rollsDeveloping a knowledge of the different careers in the food industry | Working together to create an internationally inspired dishLearning about ingredients and dishes from a variety of different countriesUsing meat in our cooking and creating flatbreads | Continuing our learning of international dishesDeveloping our knowledge of technical skills with the all-in-one methodDeveloping skills in presentation  | Learning about fair trade and chocolateCreating a celebration cake using the creaming methodPracticing skills of weighing and measuring |