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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 it  Developing our food science knowledge with a focus on dextrinization  Ensuring we know the five key nutrients, their function in the body and the relevant food sources | Learning how to make a yeast-free pizza independently    Understanding the different types of raising agents and how they work  Learning 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 crimping  Demonstrating how to prevent food poisoning in class through prior knowledge when cooking sausage rolls    Developing a knowledge of the different careers in the food industry | Working together to create an internationally inspired dish  Learning about ingredients and dishes from a variety of different countries    Using meat in our cooking and creating flatbreads | Continuing our learning of international dishes  Developing our knowledge of technical skills with the all-in-one method  Developing skills in presentation | Learning about fair trade and chocolate    Creating a celebration cake using the creaming method  Practicing skills of weighing and measuring |