Food Technology Curriculum Map: Year 9

Reducing our fat and sugar intake





Foods around the world



Students in year 9 rotate between Design Technology, Food

Technology, ICT and Textiles throughout the academic year



HOMEMADE VERSUS SHOP BOUGHT

Introduction **Sensory Analysis**

• Identify the senses we use to carry out a sensory analysis

• Taste test and help prepare blueberry muffins

• Compare shop bought, homemade and packet mix muffins



NATURAL SWEETENERS

- Use of sweet vegetables to make a healthy homemade muffin
- Make a batch of carrot cake muffins
- Distribute cake mix evenly to ensure same size and shape

Cooking with

foods in season

• Prepare a range of dishes from around the

- Prepare foods from different cultures
- Discuss, adapt and consider the dietary needs of others when preparing dishes
- Use spices to enhance the flavour of dishes
- Taste test and evaluate outcomes



Preparing, cooking and storing foods safely

Preservation of **Summer fruits**

Seasonal dishes

PRESERVATION



- · Cooking with seasonal foods
- Know which foods are in season
- Understand the benefits of cooking with seasonal foods

SEASONAL FOODS



- Prepare foods using colour coded chopping boards
 - Prepare and cook foods safely to prevent cross contamination and food poisoning
- Know where to store raw and cooked meat in the fridge





Year 9 written and practical assessments







Discuss different ways

why it is necessary

Use summer fruits to

make homemade jam as a means of preservation

of preserving foods and

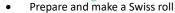






YEAR 10 OPTIONS TALK

SUMMATIVE ASSESSMENT



Use homemade jam to fill and roll Swiss roll





