SUBJECT CURRICULUM OUTLINE

Year 9 Food

Term	Topic/Unit of work	Knowledge	Skills	Assessment
Autumn Term 1	Cutting Skills inc. Savoury Dishes	Health and Safety in the Kitchen inc. - Understanding the use of different coloured chopping boards for different ingredients. - Understand the dangers of cross contamination. Dishes that include chopping and dicing. Savoury Dishes; ● Vegetable Chop ● Veg Soup ● Spaghetti Bolognese	<u>Prep Skills:</u> Peeling Dicing/Slicing/Chopping Knife Skills <u>Cooking Skills:</u> Sauteing/Frying Simmering/Boiling Use of the Hob	Health and Safety Poster Recipe and Dish Evaluation Sheet (via Google Classroom or Paper)
Autumn Term 2	Baking Skills inc. Sweet and Savoury Dishes	Dishes that include dough/pastry skills. Sweet & Savoury Dishes; ● Fruit Scones ● Sausage Rolls ● Christmas Biscuits/Mince Pies	<u>Prep Skills:</u> Rub-in Creaming Measuring Kneading Shaping <u>Cooking Skills:</u> Baking/Roasting Cooling Use of the Oven <u>Food Safety:</u> Temperature probe for Sausage Rolls	Recipe and Dish Evaluation Sheet (via Google Classroom or Paper)
Spring Term 1	Baking and Presentation Skills inc. Sweet and Savoury Dishes	Dishes that include dough/pastry skills. Dishes that include presentation/decorating skills. Sweet & Savoury Dishes; ● Scone Based Pizza ● Cupcakes	<u>Prep Skills:</u> Rub-in Creaming Sieving Kneading Measuring	Recipe and Dish Evaluation Sheet (via Google Classroom or Paper)

		• Decorating Skills	Shaping Whisking <u>Cooking Skills:</u> Baking/Roasting Cooling Use of the Oven <u>Presentation Skills:</u> Piping <u>Food Safety:</u> Clean skewer for cupcake	
Spring Term 2	Baking, Chilling and Presentation Skills inc. Sweet Dishes	Dishes that include dough/pastry skills. Dishes that include chopping and dicing. Dishes that include presentation/decorating skills. Sweet Dishes; • Fruit Crumble • Cheesecake	<u>Prep Skills:</u> Peeling Dicing/Slicing/Chopping Measuring Rub-in Crumbling Whisking <u>Cooking Skills:</u> Sauteing/Frying Melting Simmering/Boiling Baking/Roasting Chilling Use of the Hob Use of the Oven	Recipe and Dish Evaluation Sheet (via Google Classroom or Paper)
Summer Term 1	Baking and Decorating Skills inc. Sweet Dishes	Dishes that include dough/pastry skills. Dishes that include chopping and dicing. Sweet Dishes; • Flapjacks • Chocolate Brownies	<u>Prep Skills:</u> Dicing/Slicing/Chopping Measuring Creaming Sieving	Recipe and Dish Evaluation Sheet (via Google Classroom or Paper)

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			<u>Cooking Skills:</u> Melting Baking/Roasting Use of the Hob Use of the Oven	
Summer Term 2	Start of GCSE Unit 1.1 - Hospitality and catering industry. Sweet and Savoury Dishes	Introduction to Hospitality and Catering Industry Influences affecting the Hospitality Industry Sectors of the Hospitality Industry Structure of the Hospitality and Catering Industry Types of Provider Savoury Dishes e.g. ● Ratatouille ● Mac and Cheese	Knowledge & understanding. Communication and Discussion Describing the hospitality & catering industry. Understanding the influences affecting the Hospitality Industry Understanding the different sectors within the Hospitality Industry Prep & Cooking Skills	Questions related to sectors of the hospitality industry.