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| Subject: Food Year 9 Curriculum Map 2022-2023 | | | |
| Terms | **Topics covered** and **core knowledge and skills** | Links to careers | Links to the Knowledge organiser and other additional resources |
| Half term 1 | **HEALTH & SAFETY**  Recognise how to prepare yourself & your environment to cook.  **RECOGNISE** the skills required to adapt and modify a recipe  Dem – Quiche  **Dem. lesson** – Chilli / Bolognaise    **FOOD RELATED CAUSES OF ILL HEALTH.**   I Understand how food can cause ill health.   1. Microbes: 2. Chemicals: 3. Allergies & Intolerances   Knowhow contamination & cross-contamination can impact on food safety.    **Practical lesson** –  Chilli or Spaghetti Bolognaise  I Recognise the skills required to prepare, present, chopped/ sliced, and diced food.  To know thecommon types of food poisoning.  **Practical lesson** – QUICHE  Recognise the skills required to prepare, present, a modified recipe to match customer needs.  **RECOGNISE** the skills required to adapt and modify a recipe  **Dem. lesson**  – Choux Pastry  – Sweet & Sour Chicken | <https://nationalcareers.service.gov.uk/>  <https://www.learningtoleap.co.uk/catering-careers/>  <https://www.youthemployment.org.uk/careers-hub-sector/catering-and-hospitality/>  <https://www.careersincatering.co.uk/>  <https://foodafactoflife.org.uk/whole-school/careers-in-food/> | <https://foodafactoflife.org.uk/news/open-farm-sunday-2022/>  <https://www.food.gov.uk/consumer-advice/food-safety-advice>  <https://www.gov.uk/food-safety-your-responsibilities>  <https://foodafactoflife.org.uk/professional-development/teaching-and-learning/planning-and-teaching/good-food-hygiene-and-safety-practices/good-food-hygiene-and-safety-practices-secondary/>  **Knowledge Organisers:**  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-labelling-KO.pdf> |
| Half term 2 | **RECOGNISE** & describe the functions of nutrients.   * Macronutrients   **Practical lesson**  **–** CHOUX PASTRY, eclairs/ profiteroles  Recognise the skills required to create a ‘melted’ pastry.  **RECOGNISE** & describe the functions of nutrients.   * Micronutrients   **Practical lesson**  **– Sweet & Sour chicken with rice**  **RECOGNISE** how cooking methods can impact on the nutrients of food.  **Practical lesson**  **– Stromboli/ Calzone**  Recognise the skills required to prepare, shape and cook bread dough    **Practical lesson**  **– Chicken curry**    **DESCRIBE**the role and responsibilities of the Environmental Health Officer (EHO)  **OWN CHOICES I can identify, plan and cook a recipe that I want to adapt or improve.** |  | <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-spoilage-contamination-and-poisoning-KO.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Macronutrients-fibre-and-water-KO.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Micronutrients-KO.pdf> |