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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 BolognaiseI 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> |