

<b>Curriculum Map</b>	<b>Subject</b>	Food	<b>Year</b>	9
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Unit	Summary	Skills	Assessment	British Values and SMSC	Career links	Cross-curricular links
Preparation skills	Students will demonstrate the skills of meat / vegetable preparation, before cooking a range of dishes demonstrating how to effectively use parts of the cooker.	1 2 3 5 6 7 8 10 12 18 20	Practical assessment in different dishes whilst using different parts of the cooker safely. Spring rolls Chicken tagine Risotto	Cooking and sharing food for other people. Food preparation for different celebrations.	Catering	PE nutrition
Food sourcing	Students will prepare and cook a main meal dish using ingredients that are farmed assured / responsibly sourced, explain the methods used and the functions of the ingredients.	1 2 3 5 7 8 12 13 18 19 20	Practical assessments on the different ingredients suggest use to create their dishes. Cottage pie Thai green curry	Respecting how different animals are raised and slaughtered within different cultures.	Food standards Catering	Geography – Food miles
Food science	Students will understand the basics of food science including gelatinisation, dextrinization and coagulation.	1 2 3 5 6 7 10 12 13 15 18 19 20	Practical assessments on the different ingredients suggest use to create their dishes. Quiche Lasagne Macaroni and cheese	Respecting how the properties of different foods change.	Food scientist	Science – Healthy Eating PE – Nutrition

**Skills reference** - 1 - Knife Skills 2 - Prepare fruits and vegetables 3 - Prepare, combine and shape 4 - Tenderise and marinade 5 - Select and adjust a cooking process 6 - Weigh and measure 7 - Preparation of ingredients and equipment 8 - Use of equipment 9 - Water based methods using the hob 10 - Dry heat and fat based methods using the hob 11 - Using the grill 12 - Using the oven 13 - Make sauces 14 - Set a mixture - removal of heat (gelation) 15 - Set a mixture - heating (coagulation) 16 - Use of raising agents 17 - Make a dough 18 - Shaping and finishing a dough 19 - Test for readiness 20 - Judge and manipulate sensory properties