

CURRICULUM MAP

Year 9

Food & Nutrition

Practical Skill Enhancement and Food Choices



**ST JAMES'**  
CATHOLIC HIGH SCHOOL

							EOR Assessment Point
							<u>Formative Assessment</u>
							End of unit written test
						<b>Rotation Weeks: 9 and 10 / 19 / 28 and 29 / 38 and 39</b>	
				<b>Rotation Weeks: 7 and 8 / 17 and 18 / 26 and 27 / 36 and 37</b>	<b>Assessment Point: Summative or AFL</b>		<b>Key Disciplinary Knowledge</b>
			<b>Rotation Weeks: 5 and 6 / 15 and 16 / 24 and 25 / 34 and 35</b>	<b>Overarching unit intent:</b>	<b>Practical Assessment</b>	<b>Overarching unit intent:</b>	Food Choice
	<b>Rotation Weeks: 3 and 4 / 13 and 14 / 22 and 23 / 32 and 33</b>	<b>Assessment Point: Summative or AFL</b>	<b>Overarching unit intent:</b>	How can food affect the body – sort and long term effects?	Asian Cuisine practical = photo evidence	What is quality control?	Nutrition
<b>Rotation Weeks: 1 and 2 / 11 and 12 / 20 and 21 / 30 and 31</b>	<b>Overarching unit intent:</b>	<b>Literacy Assessment</b> Keyword spelling and definitions	What is product analysis and why is it useful in product development?	What food related illnesses are there? How can they be prevented?	<b>Key disciplinary knowledge</b>	What is the function of yeast in bread making?	Practical Skills
<b>Overarching unit intent:</b>	What is Fairtrade?	<b>Key disciplinary knowledge</b>	How can we replicate convenience snack pots using our own practical skills?	What does gratin mean and how does the structure of cheese change when melted?	Food Choice	What do the terms kneading and proving mean?	Use of equipment
<b>Year 8 Recap:</b> Can nutrients be categorised and functions explained	Can a variety of Fairtrade products be identified?	Food Choice	How can we replicate convenience snack pots using our own practical skills?	How can dishes be adapted to reduce the risk of obesity or coronary heart disease?	Nutrition	What are the functions of each ingredient in bread?	<b>Key Concepts</b>
Health & Safety Recap	Can practical skills be demonstrated independently with recipes provided?	Nutrition	What is CHD?	How can dishes be adapted to reduce the risk of obesity or coronary heart disease?	Practical Skills	How can a quality finish be applied to bread?	Demonstration of more complex practical skills independently
What is free range?	How does dove tailing work in a food practical?	Practical Skills	Can take away foods be made at home easily using fresh ingredients?	How are ready meals affecting food related disease – can we design food that could reduce risk?	Use of equipment	What is a coeliac?	Ability to discuss a variety of choices that could be considered when buying food, including cultural range
What is battery farming?	How can we identify different cultures in recipes and menus?	Use of equipment	How do we increase vitamin content in 'fake away' dishes?	Is it better to buy locally produced foods?	<b>Key Concepts</b>	What other food allergies and intolerances are there?	Thorough planning of practical activities that demonstrate food preparation knowledge
How do morals affect food choice?		<b>Key Concepts</b> Demonstration of more complex practical skills independently	Is it better to buy locally produced foods?		Demonstration of more complex practical skills independently		
How can the environment affect food choice for the consumer?		Ability to discuss a variety of choices that could be considered when buying food, including cultural range			Ability to discuss a variety of choices that could be considered when buying food, including cultural range		
What are carbon emissions?	<b>First two weeks of rotation - revisit:</b>	Use of equipment	<b>3<sup>rd</sup> and 4<sup>th</sup> weeks of rotation revisit:</b>	<b>5<sup>th</sup> and 6<sup>th</sup> weeks of rotation revisit:</b>	Ability to discuss a variety of choices that could be considered when buying food, including cultural range		
	What moral choices can we make with the ingredients we use?	Use of equipment	What ingredients could have travelled the furthest/ Any Fairtrade?	How did the product analysis activity aide the design and production of your Asian dish?	Thorough planning of practical activities that demonstrate food preparation knowledge	<b>7<sup>th</sup> and 8<sup>th</sup> week of rotation revisit:</b>	
		Thorough planning of practical activities that demonstrate food preparation knowledge				What are the effects of coronary heart disease?	