

CURRICULUM MAP

Year 9

Food & Nutrition

Practical Skill Enhancement and Food Choices - *Working with dignity, solidarity and for the common good*



ST JAMES'
CATHOLIC HIGH SCHOOL

							EOR Assessment Point
							Formative Assessment
							End of unit written test
							Key Disciplinary Knowledge
							Food Choice
							Nutrition
							Practical Skills
							Use of equipment
							Key Concepts
							Demonstration of more complex practical skills independently
							Ability to discuss a variety of choices that could be considered when buying food, including cultural range
							Torough planning of practical activities that demonstrate food preparation knowledge
						Rotation Weeks: 9 and 10 / 19 / 28 and 29 / 38 and 39	
					Assessment Point: Summative or AFL	Overarching unit intent:	
			Rotation Weeks: 5 and 6 / 15 and 16 / 24 and 25 / 34 and 35	Overarching unit intent:	Practical Assessment	What is quality control?	
	Rotation Weeks: 3 and 4 / 13 and 14 / 22 and 23 / 32 and 33	Assessment Point: Summative or AFL	Overarching unit intent:	How can food affect the body – sort and long term effects?	Asian Cuisine practical = photo evidence	What is the function of yeast in bread making?	
Rotation Weeks: 1 and 2 / 11 and 12 / 20 and 21 / 30 and 31	Overarching unit intent: What is Fairtrade?	Literacy Assessment Keyword spelling and definitions	How can we replicate convenience food using our own practical skills?	What food related illnesses are there? How can they be prevented?	Key disciplinary knowledge	What do the terms kneading and proving mean?	
Overarching unit intent: Year 8 Recap: Can nutrients be categorised and functions explained	Can a variety of Fairtrade products be identified?	Key disciplinary knowledge	Can take away foods be made at home easily using fresh ingredients?	How can dishes be adapted to reduce the risk of obesity or coronary heart disease	Food Choice	What are the functions of each ingredient in bread?	
Health & Safety Recap What is free range?	Banana Split – Careers task ; Exploring different careers in food production & distribution	Food Choice	How do we increase vitamin content in 'fake away' dishes?	How are ready meals affecting food related disease – can we design food that could reduce risk?	Nutrition	How can a quality finish be applied to bread?	
What is battery farming?	CATHOLIC SOCIAL TEACHING The Common Good Options for the poor	Nutrition	Is it better to buy locally produced foods?	What is CHD?	Practical Skills	What is a coeliac?	
How do morals affect food choice?	Can practical skills be demonstrated independently with recipes provided?	Practical Skills	What are carbon emissions?	CATHOLIC SOCIAL TEACHING Dignity and solidarity / Options for the poor	Use of equipment	What other food allergies and intolerances are there?	
How can the environment affect food choice for the consumer?	How can we identify different cultures in recipes and menus?	Use of equipment	What are carbon emissions?	CATHOLIC SOCIAL TEACHING Dignity and solidarity	Use of equipment		
CATHOLIC SOCIAL TEACHING The Common Good		Key Concepts Demonstration of more complex practical skills independently	3rd and 4th weeks of rotation revisit:	5th and 6th weeks of rotation revisit: How did the product analysis activity aide	Key Concepts Demonstration of more complex practical skills independently		
		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		
					Demonstration of more complex practical skills independently		
					Ability to discuss a variety of choices that could be considered when buying food, including cultural range		
					Torough planning of practical activities that	7th and 8th week of rotation revisit:	



ST JAMES'

CATHOLIC HIGH SCHOOL

What does gratin mean and how does the structure of cheese change when melted?	First two weeks of rotation - revisit: What moral choices can we make with the ingredients we use?	Thorough planning of practical activities that demonstrate food preparation knowledge	What ingredients could have travelled the furthest/ Any Fairtrade?	the design and production of your Asian dish?	demonstrate food preparation knowledge	What are the effects of coronary heart disease?	
--------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------	--------------------------------------------------------------------	-----------------------------------------------	----------------------------------------	-------------------------------------------------	--