St Dominic's School

Curriculum Plan

What will pupils learn and when?

Subject	Food Technology	**Year Group**	Year 9
Subject Intent	In Year 9 the intent is to give students the opportunity to learn new cooking skills to make an easy recipe within the breakfast, savoury snacks, sweet snacks and desserts categories. On alternate weeks there will be a theory lesson on nutrition and health for which they will receive an AQA Units Award. Students are to write notes, complete worksheets and complete dish evaluation forms to reflect on their cooking, what went well and what could have been even better.		

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Term	Topic	Subject Content	Vocabulary	Sequencing
Autumn 1	Kitchen Safety and Hygiene Bacteria and Spoilage Food Provenance Food Preferences Practical Cooking Lessons: Brunch – Sweet and Savoury	What are the four C's and why are they are important to keep food safe? What are the 6 stages of cleaning? Bacteria will multiply rapidly in suitable conditions … What are the four things which bacteria need to survive? How can we identify spoilage?	**Tier 2** Preferences Conditions Spoilage Preservation Allergies **Tier 3** Pathogens E.coli Staphylococcus Botulinum Listeria	**Building On** Safety and Hygiene Food Poisoning and symptoms Highlighting important temperatures i.e. fridge, freezer, boiling point, danger zones and minimum temperature for cooked and reheated food. **Building Towards** Confidence in cooking skills Automatically taking safety precautions in the kitchen Working independently Knowledge and understanding of healthy eating Knowledge and understanding of where food comes from and making good food choices which are sustainable.