

Stone Hill School
Curriculum Plan 2019/20
FOOD TECHNOLOGY: YEAR 9

- Intent:**
The aims of the Y9 Food Technology programme:
- Become competent in a range of cooking techniques (NC)
 - To increase pupil's awareness of cooking safely
 - To create opportunities where pupils learn about the processing and manufacturing methods of food
 - To highlight the importance of Fairtrade and the effects the food industry can have on other countries
 - Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet (NC)

KEY WORDS: Bacteria, germs, poverty, standards, processes, production, manufacturing, shipping, produce, fairtrade, savoury, occasions

Term	Week/s	Topic/Theme <i>Steam</i>	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Literacy Link Numeracy Link SMSC Link Gatsby Benchmark
Autumn (1) 8 Weeks General skills and knowledge	1-4	Bacteria and Germs	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To understand what 'germs' are. -To explore the effects of harmful bacteria in food. -To understand the difference between good and bad bacteria. -Understand some of the processes food outlets go through to ensure high hygiene standards. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To be able to correctly wash hands and equipment -To recognise what can happen to the human body if it digests harmful bacteria. -To discuss how poverty stricken countries are effected by bacteria and germs in food and water sources. 	<p>SMSC: Effects of bacteria and germs in poverty stricken countries Literacy: Reading and interpreting hygiene standards</p>
	5-8	Production and manufacturing of food	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To understand shipping and sourcing of food -To recognise the benefits of sourcing local food -To recognise manufacturing methods used in the UK and world wide <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To name some manufacturing methods of food. -To understand that there are many different ways to produce food. 	<p>Literacy: To research information and collate findings. Gatsby Benchmark: 6</p>
Autumn (2) 7 Weeks	1-4	Fairtrade food	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To understand the term 'Fairtrade' -To recognise the importance of Fairtrade in the food industry and the impact on less fortunate countries <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To be able to recognise the Fairtrade symbol on food packaging -To recognise how Fairtrade helps less fortunate people 	<p>SMSC: Researching other cultures. Literacy: Reading and interpreting information Gatsby Benchmark: 6</p>
	5-7	Budgeting for food	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To understand the term 'budgeting'. -To know how to budget. -To know what foods should be included in a food budget. 	<p>Numeracy: Money: Budgeting for food Totalling and deducting amounts Literacy: Writing a shopping list Gatsby Benchmark: 8</p>

			<p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To recognise the price of food and how that relates to budge. -To ensure a wide variety of food is included in a food budget. 	
<p>Spring (1) 6 Weeks</p>	1-3	Savoury	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To understand the term 'savoury' -To recognise recipes that are savoury <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To recognise basic ingredients that make a dish savoury 	Literacy: Following a recipe
	4-6	Cooking for others	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To be aware of others dietary requirements -To recognise different food occasions (birthdays, Easter, etc.) <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To be able to research common food dishes and know where to find this information (recipe books, online) 	Gatsby Benchmark: 3
<p>The above units are repeated from after February half term until Summer for the other year group.</p>				

Intended impact:

Explain how the above will ensure pupils are ready for their next year

- Consolidate pupils learning on thinking about others and becoming aware of dietary requirements.
- To become more independent on health and hygiene and being aware of germs and bacteria.
- To encourage pupils to begin thinking about the price of food and how much meals cost.
- To begin to prepare learners for the future (careers, budgeting, food shopping).