

(A)UTHENTIC

(S)ACRED

(P)ASSIONATE

(I)NSPIRATIONAL

(R)ESILIENT

(E)MPATHETIC

Y9 Food and Nutrition					
Term 1.1	Term 1.2	Review of learning DIRT & summative	Term 2.1	Term 2.2	Review of learning DIRT & summative
Modules: Special diets	Modules: Pastry		Modules: International cuisines	Modules: Eggs	
<p>Unit Intent:</p> <p>In their final year of KS3 pupils will learn about the special dietary requirements of certain groups of people,</p> <ol style="list-style-type: none"> 1) Nutritional needs through life (T) 2) Sweet and sour pork (P) 3) Special dietary needs (T) 4) Thai green curry (P) 5) Hidden sugar and cottage pie demonstration (T) 6) Cottage pie (P) <p>T=Theory lesson P= Practical lesson</p>	<p>Unit Intent:</p> <p>Pastry becomes the focus for the second half of the first term in Y9. Pupils will learn about different types of pastries and will apply this learning to a range of dishes.</p> <ol style="list-style-type: none"> 1) Gluten experiment (T) 2) Vegetable samosas (P) 3) Shortcrust pastry (T) 4) Quiche (P) 5) Pastry theory/ DIRT (T) 6) Puff pastry (P) <p>T=Theory lesson P= Practical lesson</p>	<p>Food Preparation and Nutrition will alternate lessons of theory and practical, to build both knowledge and skills.</p> <p>Assessment</p> <ol style="list-style-type: none"> 1) Special Diets 2) Practical Assessment - Quiche <p>CST Catholic Social Teaching: Common Good, Dignity in Work and Participation, Stewardship , Solidarity, Option for the Poor and Human Dignity</p> <p>Careers Head Chef Sous Chef Army Reserve Chef Food Allergy Researcher</p> <p>Reading 3-2-1</p>	<p>Unit Intent:</p> <p>This term sees an exciting opportunity for Y9 pupils to research the culinary dishes unique to different countries, then cook a range of dishes in small groups and arrange a festival event with staff and students who taste and feedback on these dishes.</p> <ol style="list-style-type: none"> 1) International cuisine (T) 2) Jambalaya (P) 3) Festival planning (T) 4) Festival cook (P) 5) Analysis/ evaluations (T) 6) Chilli enchiladas (P) <p>T=Theory lesson P= Practical lesson</p>	<p>Unit Intent:</p> <p>In their final half term of Y9, pupils learn how to dovetail and produce time plans in preparation for GCSE Food Prep and Nutrition.</p> <ol style="list-style-type: none"> 1) Food waste (T) 2) Millies cookies (P) 3) Eggs in cooking (T) 4) Scotch eggs (P) 5) Time plan/ dovetailing (T) 6) Katsu curry (P) 7) Summary of learning <p>T=Theory lesson P= Practical lesson</p>	<p>Food Preparation and Nutrition will alternate lessons of theory and practical, to build both knowledge and skills.</p> <p>Assessment</p> <ol style="list-style-type: none"> 1) Festival project 2) Practical assessment – Millie’s cookies 3) End of year assessment <p>CST Catholic Social Teaching: Common Good, Dignity in Work and Participation, Stewardship , Solidarity, Option for the Poor and Human Dignity</p> <p>Careers UN World Food Programme (Supply Chain Officer) UNICEF (Food Distribution)</p> <p>Reading 3-2-1</p>