

Food PoS: Year 9 HT1

Students will colour code as they work through the scheme of work.

Students will learn about ... The Eatwell plate, dietary requirements, and bread making skills through making a healthy lunch, bread and sweetbread products		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others 	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others 	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others
Assessment		
Teacher professional judgement based on both written folder work and practical activities		

Food PoS: Year 9 HT2

Students will colour code as they work through the scheme of work.

Students will learn about ... a range of methods for cake making through making Swiss rolls and gingerbread and a practical food science experiment		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others 	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others 	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others
Assessment		
Teacher professional judgement based on both written folder work and practical activities		

Food PoS: Year 9 HT3

Students will colour code as they work through the scheme of work.

Students will learn about ... Food hygiene and adapting recipes for taste and special dietary requirements through making Focaccia bread and Pizza		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work, practical activities and a written exam style test.</p>		

Food PoS: Year 9 HT4

Students will colour code as they work through the scheme of work.

Students will learn about ... Developing their own dishes using a variety of methods to make standard and puff pastry		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities</p>		

Food PoS: Year 9 HT5

Students will colour code as they work through the scheme of work.

Students will learn about ... Multicultural foods and their sources through making curries and Naan breads and studying Italian cuisine		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others 	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others 	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> • issues relating to food choices, provenance and production • food made by themselves and others
Assessment		
Teacher professional judgement based on both written folder work and practical activities		

Food PoS: Year 9 HT6

Students will colour code as they work through the scheme of work.

Students will learn about ... Multicultural foods and their sources through making lasagne, garlic bread and rice based dishes		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none">• issues relating to food choices, provenance and production• food made by themselves and others
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work, practical activities and a written exam style test.</p>		