

Temperance Term

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8
Topic	Food safety and hygiene		Food provenance British food, Fairtrade foods, Growing and processing food					
Challenge Objective and Content (for all learners)	<p>1. CQ: Introduction lesson- Recap on safety</p> <p>2. FTP: Practical - Vegetable stir fry</p>		<p>1. CQ: Where does food come from? Food provenance Dairy foods</p> <p>2. FTP: individual Cheesecake</p>		<p>1. CQ: Where does food come from? Flour, grains and cereals</p> <p>2. FTP: Cheese and onion triangles</p>		<p>1. CQ: What are the advantages of buying foods that are in season? Identifying the different seasons and how they could impact foods that are grown in the UK</p> <p>2. Practical: Fruit Flapjack</p>	
Inspire Opportunities	IQ: How do you always apply the principles of food safety?		IQ: What are Food miles?		IQ: How could climate change affect food production around the world?		IQ: What are the advantages of buying foods that are in season?	
Assessment Opportunities	<p>Baseline Test (start of year 9) to test prior knowledge of Food & Nutrition.</p> <p>Practical baseline – Teacher assessed.</p>		SA Self-assessment of food safety. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical		PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical		Self-evaluation of practical learning, with teacher written feedback.	

HALF TERM

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	CHRIS TMAS
Topic	Food provenance British food, Fairtrade foods, Growing and processing food						

Challenge Objective and Content (for all learners)	<p>1. CQ: What methods and ingredients are used in international cuisine?</p> <p>Identifying and celebrating cultural cuisine.</p> <p>2. FTP Fajitas/ Enchiladas</p>	<p>1. CQ: What is fairtrade food?</p> <p>Fairtrade food principles. How does fairtrade work, how do I identify fairtrade foods?</p> <p>2. FTP Chocolate phyllo triangles</p>	<p>1. CQ: have I made progress in my practical skills and understanding this term?</p> <p>Evaluation of practical work and self-reflection on the year so far.</p> <p>2. End of term assessment quiz</p>	
Inspire Opportunities	<p>IQ: What different methods of cooking are found around the world?</p>	<p>IQ: How does Fairtrade benefits individuals?</p>		
Assessment Opportunities	<p>SA Self-assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical</p>	<p>PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical</p>	<p>Teacher Assessment (TA) Summative assessment of End of term Quiz</p>	

Justice Term

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	HALF TERM
Topic	Factors affecting food choice Religion and Dietary needs						
Challenge Objective and Content (for all learners)	<p>1. CQ: What factors affect food choice? Allergies and intolerances</p> <p>2. FPT: Potato wedges</p>		<p>1. CQ: What factors affect food choice? Religion</p> <p>Religious beliefs and food, e.g. Halal food, Kosher food.</p> <p>2.FPT Blazing burger/ Bean burger</p>		<p>1. What factors affect food choice? Diet related illnesses and eating for health and life stage.</p> <p>2. FPT bread – adaptations- pizza rolls, etc.</p>		
Inspire Opportunities	IQ: What measures do the food industry have to take to protect people with allergies?		IQ: What other rituals or traditions exist in cuisines around the world?		IQ: Can health be improved through diet alone?		
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback . Self-Assessment (SA) of practical		PA: Peer assessment of topic. Teacher VF/ Responding to Feedback . Self-Assessment (SA) of practical		PA: Peer assessment of topic. Teacher VF/ Responding to Feedback . Self-Assessment (SA) of practical		

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	EASTER
Topic	Factors affecting food choice Religion and Dietary needs						
Challenge Objective and Content (for all learners)	<p>1. CQ: What factors affect food choice? Ethical and moral viewpoints.</p> <p>Vegan and vegetarian diets</p> <p>2.FPT Halloumi wraps</p>		<p>1. CQ: What factors affect food choice? Diet and obesity</p> <p>How can a high fat recipe be adapted for health?</p> <p>2. FPT Meatballs</p>		<p>1. CQ: Have I made progress in my skills and understanding this term?</p> <p>2. Evaluation of practical and self-reflection on the year so far.</p>		

Inspire Opportunities	IQ: What does lacto, ovo and pescatarian mean?	IQ: What other health issues are caused by an excess of fat in the diet?		
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	Teacher Assessment (TA) Summative assessment of End of term Quiz	

Courage Term

	Week 1	Week 2	Week 3	Week 4	Week 5	HALF TERM
Topic	Food science Chemical, physical and biological reactions in food Meringue, Pastry, Emulsions, Honeycomb					
Challenge Objective and Content (for all learners)	1. What is caramelisation and the Maillard reaction? Caramelisation, Maillard reaction and aeration through lamination. 2. FPT: Rough puff pastry- apple tarts		1. What is coagulation? Eggs and setting of mixtures – Aeration cont. Mechanical methods- whisking. 2.FPT Mini meringues		Assessment- midpoint exam	
Inspire Opportunities	IQ: What other food science terms can you research and define?		IQ: Does the temperature of sugar change the texture of meringues?			
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback . Self-Assessment (SA) of practical		PA: Peer assessment of topic. Teacher VF/ Responding to Feedback . Self-Assessment (SA) of practical		Teacher Assessment (TA) Summative assessment of Quiz	

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	SUMMER
Topic	Food science Chemical, physical, and biological reactions in food Meringue, Pastry, Emulsions, Honeycomb						
Challenge Objective and Content (for all learners)	2. FPT - Planning for free cook CQ: What progress have I made in year 9?		Free cook planning CQ: What progress have I made in year 9? 2. FPT – Free cook			1. End of term assessment	

FPT – Focused practical task

Inspire Opportunities	IQ: Can I challenge myself?	IQ: How do I apply all the knowledge I have covered this year?		
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	Teacher VF/ Responding to Feedback. TEACHER ASSESSMENT (TA) of practical	Teacher Assessment (TA) Summative assessment of End of term Quiz	