

Curriculum Implementation Mapping – Skills and Knowledge

Subject: Food & Nutrition

Year group: 9

Topic	Around the World	Bread	Celebration Cakes	Summer term theory
Knowledge	<ul style="list-style-type: none"> -Health & Safety, including Personal Hygiene, Contamination, Pests in the food environment, High risk foods and key temperatures and Food Poisoning. - Nutrition (Macro and Micro Nutrients in detail). 	<ul style="list-style-type: none"> - Bread making methods. - Functions of the ingredients used in bread making. - The science of bread making. - Wheat production process. 	<ul style="list-style-type: none"> - Cake making methods. - Functions of the ingredients used in cake making. - The science of cake making. 	<ul style="list-style-type: none"> - Diet and Good Health. - Diet and age. - Diet related medical conditions. - Pasta making theory. - Egg theory. - Investigation into the functional & Chemical properties of eggs.
Skills	<p>A range of basic/ medium practical skills as set out in the AQA specification.</p> <ul style="list-style-type: none"> -Sweet & Sour - Thai Green Chicken curry - Fish Cakes - Fajita wraps OR Koftas - Tomato and Basil Tart OR Roasted Mediterranean Vegetable Flan - Crunchy Watercress and Orange Salad OR Smoked Mackerel Pate - Risotto pancetta e pomodoro - Chocolate Florentine bars 	<p>A range of breadmaking skills to reinforce theory and Food Science work.</p> <ul style="list-style-type: none"> - Bread Rolls - Irish Soda Bread - Focaccia bread - Cinnamon Rolls - Own Bread design 	<p>A range of breadmaking methods and skills to reinforce theory and Food Science work.</p> <ul style="list-style-type: none"> - Victoria Sandwich Cake - Swiss Roll - Brownies - Own Celebration Cake Design. 	<p>Higher level practical skills as set out in the AQA specification.</p> <ul style="list-style-type: none"> - Pasta making. - Pasta experimentation. - Lasagne - Pasta dishes . Egg investigation tasks.
Assessment Pattern	<p>Test 1- Health & Safety.</p> <p>Test 2- Nutrition.</p>	<p>Test 3- Bread</p>	<p>Project Assessment- Cake Project (using NEA2 assessment criteria).</p>	