

Year 9 Design Technology Curriculum Sequencing Grid 2023-2024	
Subject:	Food
Unit <i>(Tablet in 39 week plan)</i>	Up to 10 lessons in total over the year Dietary needs and skills focus
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	Skills required for independent learning, hygiene and safe practice focusing on higher level practical skills. Introduction to individuals dietary needs and differences. Understanding needs and applying to menu planning. The ability to plan and make dishes understanding modifications for health and individual needs Increase mathematical skills in quality control of portion sizes to energy needs and recipe adjustments Ability to work with a range of food commodities through practical experience
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	To understand food commodities, functionality and working characteristics Use skills in preparation of commodities
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Fermentation, proving, kneading, shortening, aeration, caramelisation, temperature probes, gelatinisation, primary processing, dextrinization, gelatinisation
Opportunities for reading	Recipe cards, Text books,

<p>Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i></p>	<p>Practical cookery, correct choice of food commodities, working with others Food provenance and responsible consumers</p>
<p>Authentic Connections – Cross Curricular Links</p>	<p>Maths – weighing & measuring Science – working characteristics of commodities English – Oracy/reading Geography – farming</p>
<p>Key Assessment</p>	<p>Pupils tested on their retention and understanding of food commodities through exam style questions.</p>