

Art and Design Curriculum Overview

Year 9 Food

Year 9 food preparation and nutrition curriculum rotates with music every half term. The schemes of learning that are the foundations for GCSE food preparation and nutrition.

Subject	Food <i>Food science</i>	Food <i>Food choice</i>	Food <i>Food provenance</i>
Knowledge/skills Overview	<p>Students will:</p> <p>Understand the scientific principles underlying these processes when preparing and cooking food.</p> <p>Understand the working characteristics, functional and chemical properties of raising agents.</p> <p>To be able to apply knowledge of raising agents when cooking dishes</p>	<p>Students will:</p> <p>Understand factors that influence food choice.</p> <p>Learn how food choices are related to religion and culture, ethical and moral beliefs.</p> <p>Be able to cook dishes from British and international cuisines</p>	<p>Students will:</p> <p>Understand what is meant by seasonal food.</p> <p>To learn how lifestyle and income influences where food is sourced.</p> <p>To learn environmental issues associated with food.</p> <p>To understand about fairtrade foods.</p> <p>To be able to apply knowledge of food provenance when cooking dishes</p>
Applying and evaluating	<p>Students will:</p> <p>Apply knowledge of food science practically</p>	<p>Students will:</p> <p>Apply knowledge of food choice practically</p>	<p>Students will:</p> <p>Apply knowledge of food provenance practically</p>