



Long Term Plan

Date: September 2016-17

Year 9 Food and Nutrition

Assessments: weeks 3 and 7

Homework: Fortnightly.

Subject brief:

- To engage students in a safe and practical environment to be explore all aspects of the subject that is linked to intellectual, emotional and social needs.
- To provide opportunities which are fun, engaging, challenging and rewarding.
- To develop a range of designing and making skills which are transferable to higher level of study , apprenticeships or the world of work.

Learning:

In year 9 students will be engaged in designing and making a range of dishes, experimenting with new food products that could be served as Street food or Food from abroad

They will be developing their tasting skills and use new products that originate from other countries.

They will be taught a range of new cooking methods that originate from abroad and they will visit Camden Market to experience the tastes of street food and sample ingredients that they may not have experienced before

They will research recipes and identify countries and the origins of ingredients

They will be cooking savoury and sweet dishes to present to the class.

They will be looking at sensory profiles, Cad and Cam in Food production

The dietary needs of individuals (Allergies and Food intolerance)