

Subject: Food Technology

Year Group: 9

Week beginning	Subject Topic	NC Strand	Key Learning points/big questions	Independent/Home learning	Linked Assessment	Resources
22/2/21	Afternoon tea introduction	Cooking and nutrition	<p>Introduction to afternoon tea</p> <p>When was it invented and for who, discuss concept in relation to presentation.</p> <p>Presentation ideas</p> <p>How to carry out effective secondary research.</p>	<p>Research the history of afternoon tea.</p> <p>Include key facts about: The history of Afternoon tea Who started it and why? What time is it traditionally served? What types of foods it involves? How is afternoon tea presented?</p>	Low Stakes Test Student notes End of unit test	<p>PowerPoint</p> <p>https://eggbucketland.sharepoint.com/:p:/g/Technology/EYZoL4A5-tJJqQX1Fwly_8B5jVAAyT1fISM5N--wzTFdQ?e=qwwCTd</p>
1/3/21	Dairy – Milk	Cooking and nutrition	<p>What different types of dairy foods are available?</p> <p>Where does milk come from?</p> <p>Why is milk so good for us? – nutritional value</p> <p>Why is milk used in cooking?</p> <p>How is milk processed to make it safe to use?</p> <p>Why is milk pasteurised?</p> <p>Why is milk homogenised?</p> <p>Milk types – UHT, sterilised, evaporated, condensed dried.</p> <p>Milk alternatives – Soya milk, almond milk, rice milk, oat milk</p>	<p>Create a fact sheet on milk as a commodity using the questions provided as a prompt to ensure all information is included.</p>		

			Lactose intolerance How is milk made into other dairy products?			
8/3/21	Scones Technical Challenge	Cooking and nutrition	Group work Following a recipe effectively to obtain a positive outcome. Rubbing in method. Forming, shaping and baking a dough Use of raising agents Presentation skills			
15/3/21	Demonstrate Savoury Tart Dairy – Cheese	Cooking and nutrition	What is a standard component? What types of cheese are available? Hard cheese, Semi hard cheese, soft cheese, fresh cheese, blue cheese, processed cheese. How and why is cheese used in cooking? What nutrients are found in cheese? How is cheese made? How is cheese stored? How is a sensory test carried out?	Create a fact sheet on cheese as a commodity using the questions provided as a prompt to ensure all information is included.		
22/3/21	Savoury Tart Practical	Cooking and nutrition	Rolling and shaping puff pastry Accurate portion control Appropriate presentation Using a standard component			
29/3/21	Dairy – Cream Assessment	Cooking and nutrition	What different types of cream are available? How is different types of cream used? How is cream produced? What is the nutritional value of cream? How is cream whipped?	Create a fact sheet on cream as a commodity using the questions provided as a prompt to ensure all information is included.		
Half term						

	Demonstrate Brownies					
	Brownies Practical					
	Tea cake presentation					