

YEAR 9 OVERVIEW Food

AUTUMN TERM 1							
Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	
04.09.17	11.09.17	18.09.17	25.09.17	02.10.17	09.10.17	16.10.17	
Skills review Data and folder set up	Diet through life - information stations Discuss /research	Complete research Trading posts – Diet through life info	Nutrition case study and feedback. Dem Penne fiorentina - recipe development Assessment	Make Penne fiorentina	Lunchbox review and menu planning for different groups Eval Penne Fiorentina	Food choices theory (Mind mapping) and product development	
AUTUMN TERM 2							
Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
30.10.17	06.11.17	13.11.17	20.11.17	27.11.17	04.12.17	11.12.17	18.11.17
Stretch and challenge activity – food choices	Stretch and challenge activity cont	Special Diets overview – Gluten Free foci sensory analysis tables given	Tasting of gluten free products	Bread Demonstration and theory of skills	Gluten free breadmaking and tasting	Own bread recipes - research and plan	Make bread products
						Data & Reports	
SPRING TERM 1							
Week 16	Week 17	Week 18	Week 19	Week 20			
08.01.18	15.01.18	22.01.18	29.01.18	05.02.18			
Dem Cumberland Pie 'Nutrients'	Booklet work - Nutritional review	'Its assured' Red Tractor scheme Make Cumberland PIE	Research another food assurance scheme – e.g. red lion	PLC check and progress overview			

SPRING 2						
Week 21	Week 22	Week 23	Week 24	Week 25	Week 26	
19.02.18	26.02.18	05.03.18	12.03.18	19.03.18	26.03.18	
'Body overview' Final project review		Freestyle plan	Freestyle make – own recipe choice	New Timetable	New Timetable	
					Data Deadline	
SUMMER TERM 1						
Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33
16.04.18	23.04.28	23.04.28	30.04.28	07.15.18	14.05.18	21.05.18
New Project – Two course meal 'Choose a country'	Research methods-Table of dishes	Recipe trials starters/mains or desserts	Recipe trials	Planning	Final practicals	Eval
SUMMER TERM 2						
Week 34	Week 35	Week 36	Week 37	Week 38	Week 39	Week 40
04.06.18	11.06.18	18.06.18	25.06.18	02.07.18	09.07.18	16.07.19
Testing of ingredients Raising agents	Theory of testing methods Design own tests	Practical testing of ingredients - collection of results (groupwork)	Practical testing of ingredients - collection of results groupwork)	Write up results of testing	New Timetable	New Timetable
WTM's	PPE Window	PPE Window			Data Deadline	