

Food, Hospitality and Catering

Year 9



Sequence		Learning Aims
1	Intro to year 9 Rotation	Baseline test. Recap nutrition and investigate Macro and Micro nutrients, describing their function and role in healthy lifestyle. Multi cultural foods. Demonstration of stir frying – Chicken fajitas (Mexican)
2	Practical 1	Recap knife skills, organisation, kitchen hygiene, health and safety. Prepare ingredients, cook raw meat safely, present chicken fajitas
3	Practical 2	Recap bread making, and new skills of Focaccia (Italian bread) Prepare and freeze bread dough for next lesson
4	Practical 3	Recap knife skills and baking. Demonstrate skills creating bread art.
5	Demonstration	Food safety, cooking temperatures, danger zone and consequences of poor food hygiene Explore Multi-cultural foods in the UK, influences and tyoes.
6	Practical 4	Prepare, cook safely and present American Burgers and wedges
7	Evaluation	Evaluate dishes made describing success, challenges and future improvements. Investigate sustainability and food security around the world
8	Practical 5	Decorated Gateau (French). Prepare a sponge using the whisking method
9	Practical 6	Create a suitable topping and decorate the sponge Presentation is the focus
10	Final evaluations	Complete final evaluation of dishes Exam style knowledge checker