Year 9 Curriculum map	Year 9	Curriculum	map
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Year 9 Curriculum map Topic / Unit: Food choice.														
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Month 2	Date	Week	2024 / 2025 Academic year		Year 9	Prior skills needed (revisiting	Skills to be developed (new	Prior knowledge needed	Year 9 Thomas Lorron Tonics (new doctoration innovinded)	Subject specific terminologies	Cultural capital opportunities (inc	Year 9 Link to AOA FPN Specification	Year 9 - Weekly homeworks include - Recipes & Sensory analysis & evaluations.	Year 9
		Week	Dates		Practical	Term one - Ro			Theory Desson Topics (new declarative knowledge)	Subject specific terminologies		Link to AQA FFN Specification	Homework	Homework sinks
Sept	1 1-Se 2 8-Se	p 1st	2nd & 3rd eptember	Inset days	No Practical - L:	Intro, admin, expectation & Food safety.		Food hygiene, health & safety.	L2.Preventing enzymic browning (Experiment).	Microorganisms (pathogenic and non-	Opportunity to participate, consolidate	Section 3 - Food safety	H/W 1: Watch the food inspectors video and complete the worksheet.	See Google classroom
	-						The application of a wide range of food preparation skills			Bacteria culture, lactose sugar, lactic acid,				
					L3 - Effects of enzymes on food. Preventing	Revisiting food safety and hygiene knowledge from year 7 and year 8 FPN	acquired in year 7 & 8 - AQA FPN skills list.	Revisiting knowledge of good & bad		coagulate, rennet, curds, whey, whey protein, mature, cultivated,			H/W 2: Complete the sizes of food spoilage worksheet.	
	3 15-54	ap 3rd			LS - Effects of enzymes on food. Preventing enzymic browning (Experiment).	lessons. As well as knowledge from science lessons on microorganisms and enzymes.	KS 3 investigation knowledge	bacteria (non-pathogenic and pathogenic bacteria).	L4. Uses of microorganisms in food production.	fermentation, carbon dioxide and mould spores.	Measurement scales, knife skills	Section 2 - Food science	Recipe: Banana bread https://www.bbcgoodfood.com/recipes/brilliant-banana-loaf	See Google classroom
	4 22-54	ap 4th	20th September	All staff TD*	L5 - Sensory analysis & evaluation of bread.	Prior knowledge & skills of sensory evaluation from year 7 & 8 lessons.	S.1, S.2, S.4, S.6 & S.7	Basic cooking procedures - cross- curricular transfer of heat	L6. Principles of food safety (buying, storing, cooking & serving) Lesson 1  L7. Principles of food safety (buying, storing, cooking &	Conduction, convection, radiation	Cooking with meat, safety in the kitchen	Section 2 - Food science	H/W 3: Complete the 'where food should be stored and why' worksheet.  Recipe: Focaccia. https://www.bbcgoodfood.com/recipes/focaccia.	See Google classroom
	5 29-56	p 5th			L5 - Sensory analysis & evaluation of bread. FPT 1 - 3 strand fruit plait loafChelsea buns (Bread unit).	shaping skills in year 7.	5.1, 5.2, 5.3, 5.4 & 5.6	Scales of measurement, equipment used to measure	serving) Lesson 2	digestion, saliva, pancreas, oesophagus	Cooking methods	Section 1 - Food, Nutrition & Health	New 1: Research task on the use of non-pathogenic organisms in food production. Also, complete a sensory evaluation sheet for this weeks practical using the template give	See Google classroom
Oct	6 60	ct 6th			FPT 2 - Sausage rolls (Pastry unit).	Application of pastry skills, Heat transfer (cooker), measuring & knife skills.	S.1, S.2, S.3, S.4, S.6, S.7 & S.10		L8. How to use nutritional profiles to plan healthy meals Computer room required.	diet, nutrients, macronutrients, micronutrients, protein, carbohydrate,	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 5: Go onto the explore food website - https://explorefood.foodafactoflife.org, uk/Calculator/Recipe	See Google classroom
	7 13-0	ct 7th			FPT 3 - Filo fish parcels (Pastry unit).	Prior knowledge of working with fish from year 8.	5.1, 5.2, 5.3, 5.4 & 5.6	The Eatwell guide	L9. Energy needs & its effects.	physical activity levels, salt, saturated/ unsaturated fat	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 6: Complete the "Energy balance" worksheet.  Recipe: Greggs cheese and onion pasty recipe, https://www.aglugofoil.	See Google classroom
		ct 8th			FPT 4 . Veceie Maranni rheese (Roux saure	Application of roux based sauce from skills		Scientific experiment procedures, fair					H/W7: Complete the 'Factors affecting food choice' worksheet.  Becipe: Filo pastry recipe, https://www.bbcgoodfood.com/recipes/collection/filo-	
Half	8 20-0 ferm		8th October - 1st November		skill).	acquired from year 7 & 8.	\$.10	test	L10. Factors influencing food choice.	fermentation, gliadin, glutenin, gluten	Food investigation	Section 6 - NEA 1	pastry-recipes	See Google classroom
Nov	1 3-No	ov 1st			FPT 5 - Cornish pasty (British cuisine).	Application of reduction sauce skills from year 8.	S.1, S.4, S.6, S.7, S.10 & S.11	Non-Nutrients	L11. Distinct features of British cuisine.	Hydration, dehydration, heat stroke, faeces, urine, perspiration, constipation,	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 8: British cuisine primary research (see google classroom for details), Becipe: Shortcrust pastry recipe, https://www.bbcgoodfood, H/W 9: Choose ANY cuisine and produce a recipe book with at least 6 recipes from that	See Google classroom
	2 10-No	ov 2nd			FPT 6 - Spaghettie & meat balls (Italian cuisine).	Application of reduction sauce & other cooking skills from year 7& 8.	5.1, 5.2, 5.3, 5.4 & 5.6	General knowledge of what's on a food label	L12 - Distinct features of Italian cuisine.	use by or best before date	Understanding food labels	Section 5 - Food provenance	H/W 9: Choose ANY cuisine and produce a recipe book with at least 6 recipes from that country.	See Google classroom
													H/W 10: NEA 2 practice (Conduct a background research on India or Pakistan cuisine	
	3 17-No	ov 3rd			FPT 7 - Chicken curry (Indian cuisine).	Prior skills of handling & cutting chicken from year 7.	S.1, S.2, S.3, S.4, S.6 & S.7	Climate, transport links, farming methods	L13. Intro to Micro NEA 2 (Indian cuisine) - Background research.	organic, genetic modification, intensive farming, food miles	Food choice	Section 4 - Food choice	H/W 10: NEA 2 practice (Conduct a background research on India or Pakistan cuisine and complete the secondary research on pages 3 to 4). Recipe: Own cuisine recipe.	See Google classroom
	4 26 N	- 4th			FPT 8 - Micro NEA 2 practical (own Indian cuisine choice from selection given).	Application of all cooking skills acquired over the term as well as from year 7 & 8.	S.1, S.2, S.3, S.4, S.6 & S.8		L14. Selection & planning of Indian cuisine (Micro NEA 2).	taste buds, olfactory receptors, sensory descriptors	Food choice	Section 4 - Food choice	H/W 11: End of test revision - create mind-maps and or revision flash cards to revise ALL	See Google classroom
	24-161				Jone non sencion gred).	Application of previously acquired knowledge over the year as well as from	,,,,,		a paining or mount country (NECO NEX 2).	ueaci proca	TOOK CHOICE	36,000 4-1000 00000	THE PARTY OF THE P	and dought chambons
Dec	5 1-D	ec 5th	28th - & 29th November	Inset & OD*	End of Autumn term Test.	knowledge over the year as well as from years 7 & 8.	S.1, S.4, S.5 & S.11		L15. Evaluation & analysis of Micro NEA 2.				H/W 12: Complete the NEA 2 workbook.	See Google classroom
	6 8-D	ec 6th			Bonus lesson - Glass stained biscuits		S.1, S.4, S.5 & S.10		Bonus lesson - Nutritional analysis (of chocolate cupcakes)			Section 1 - Food, Nutrition & Health		
	7 15-D	ec 7th			Bonus lesson - Sensory analysis of Minced pies / postries or biscuits.				Bonus lesson - Food packaging (produce & label a cereal bar packaging)			Section 4 - Food choice		
Christm	is Break is Break	Christmas Break	20th December to 3rd January 2025											
						Term one - Ro	totion 2							
						ieriii one - ko	tation 2			Microorganisms (pathogenic and non-	Opportunity to participate, consolidate science knowledge and develop		-	
Jan	1 5-32	an 1st	6th January	Inset day	No Practical - L:	1. Intro, admin, expectation & Food safety.		Food hygiene, health & safety.	L2.Preventing enzymic browning (Experiment).	pathogenic), food spoilage, food poisoning, high-risk foods, perishable	science knowledge and develop confidence in conducting experiments.	Section 3 - Food safety	H/W 1: Watch the food inspectors video and complete the worksheet. https://www.youtube.com/watch?v=MbH2fPAH4Vc	See Google classroom
						Revisiting food safety and hygiene knowledge from year 7 and year 8 FPN	The application of a wide range of food preparation skills	Revisiting knowledge of good & bad		Bacteria culture, lactose sugar, lactic acid, coagulate, rennet, curds, whey, whey protein, mature, cultivated, fermentation, carbon dioxide and mould				
	2 12-3	an 2nd			L3 - Effects of enzymes on food. Preventing enzymic browning (Experiment).	lessons. As well as knowledge from science lessons on microorganisms and enzymes.	acquired in year 7 & 8 - AQA FPN skills list.	bacteria (non-pathogenic and pathogenic bacteria).	L4. Uses of microorganisms in food production.	protein, mature, cultivated, fermentation, carbon dioxide and mould	Measurement scales, knife skills	Section 2 - Food science	H/W 2: Complete the signs of food spoilage worksheet.  Recipe: Banana bread https://www.bbcgoodfood.com/recipes/brilliant-banana-loaf	See Google classroom
	2 10.11	an 3rd			L5 - Sensory analysis & evaluation of bread.	Prior knowledge & skills of sensory	S.1, S.2, S.4, S.6 & S.7	Basic cooking procedures - cross- curricular transfer of heat	L6. Principles of food safety (buying, storing, cooking & serving) Lesson 1	Conduction convection radiation	Cooking with meat, safety in the	Section 2 - Food science	H/W 3: Complete the 'where food should be stored and why' worksheet, Recipe: Focaccia, https://www.bbcgoodfood.com/recipes/focaccia	See Google classroom
	3 250				FPT 1 - 3 strand fruit plait loafChelsea buns	Application of prior dough making and shaping skills in year 7.		Scales of measurement, equipment	L7. Principles of food safety (buying, storing, cooking & serving) Lesson 2	Condition, Convector, Industrial	No. of the last of		H/W 4: Research task on the use of non-pathogenic organisms in food production. Also, complete a sensory evaluation sheet for this weeks practical using the template give.	
	4 26-Ja	an 4th			(Bread unit).	shaping skills in year 7.  Application of pastry skills. Heat transfer	5.1, 5.2, 5.3, 5.4 & 5.6	used to measure	serving) Lesson 2  L8. How to use nutritional profiles to plan healthy meals	digestion, saliva, pancreas, oesophagus diet, nutrients, macronutrients,	Cooking methods	Section 1 - Food, Nutrition & Health	httns://docs.google.com/spreadsheets/d/LinfGIoGgzvGeO-	See Google classroom
Feb	5 2-F6	ab 5th			FPT 2 - Sausage rolls (Pastry unit).	(cooker), measuring & knife skills.	5.1, 5.2, 5.3, 5.4, 5.6, 5.7 & 5.10		Computer room required.	micronutrients, protein, carbohydrate,	Healthy eating	Section 1 - Food, Nutrition & Health	JACW 3: Go onto the expose room vectorse. Introducerood roccurationse org.   AVCIGIOLIST Recips.  Cotes the immediate of the code in immediate Estad halow OB has serial from 880 and   HAW 5: Complete the "Energy balance" worksheet.	See Google classroom
					FPT 3 - Filo fish parcels (Pastry unit).	Prior knowledge of working with fish from year 8.	5.1, 5.2, 5.3, 5.4 & 5.6	The Eatwell guide	L9. Energy needs & its effects.	physical activity levels, salt, saturated/ unsaturated fat	Healthy eating	Section 1 - Food, Nutrition & Health	ti/W 5: Complete the "Energy balance" worksheet.  Bedjee: Gregge chesse and onion pasty recipe. https://www.aglugofoil. com/2021/04/gregge-chesse-and-onion-bale-recipe.html	See Google classroom
Half	erm	Half-term	17th - 21st February		PP1 3 - Pilo Isin parcers (Pastry Unit).	year a.	3.1, 3.2, 3.3, 3.4 & 3.0	The Eatwell guide	Ls. Energy needs & its effects.	disaculated lat	Healthy eating	Section 1 - Pood, Nutrition & Health		See Google Classioon
	1 23.50	nh 1st			FPT 4 - Veggie Macaroni cheese (Roux sauce skill).	Application of roux based sauce from skills acquired from year 7 & 8.	\$.10	Scientific experiment procedures, fair	L10. Factors influencing food choice.	fermentation, gliadin, glutenin, gluten	Food investigation	Section 6 - NEA 1	H/W 7: Complete the 'Factors affecting food choice' worksheet.  Recipe: Filo pastry recipe, https://www.bbcgoodfood.com/recipes/collection/filo-	See Google classroom
					2337,									
						Application of reduction sauce skills from				Hydration, dehydration, heat stroke, faeces, urine, perspiration, constipation,			H/W 8: British cuisine primary research (see google classroom for details), Recipe: Shortcrust pastry recipe. https://www.bbcgoodfood.	
Mar	2 2-M	ar 2nd			FPT 5 - Cornish pasty (British cuisine).	year 8.	S.1, S.4, S.6, S.7, S.10 & S.11	Non-Nutrients	L11. Distinct features of British cuisine.	Non-Starch Polysaccharide	Healthy eating	Section 1 - Food, Nutrition & Health	com/recipes/collection/shortcrust-pastry-recipes	See Google classroom
													H/W 9: Choose ANY cuisine and produce a recipe book with at least 6 recipes from that	
	3 9-M	ar 3rd			FPT 6 - Spaghettie & meat balls (Italian cuisine).	Application of reduction sauce & other cooking skills from year 7& 8.	5.1, 5.2, 5.3, 5.4 & 5.6	General knowledge of what's on a food label Climate, transport links, farming	L12 - Distinct features of Italian cuisine. L13. Intro to Micro NEA 2 (Indian cuisine) - Background	use by or best before date	Understanding food labels	Section 5 - Food provenance	country. Recipe: Own cuisine recipe.	See Google classroom
	4 16-M	ar 4th			FPT 7 - Chicken curry (Indian cuisine).	Prior skills of handling & cutting chicken from year 7.	5.1, 5.2, 5.3, 5.4, 5.6 & 5.7	Climate, transport links, farming methods	L13. Intro to Micro NEA 2 (Indian cuisine) - Background research.	organic, genetic modification, intensive farming, food miles	Food choice	Section 4 - Food choice	H/W 10: NEA 2 practice (Conduct a background research on India or Pakistan cuisine and complete the secondary research on pages 3 to 4). H/W 11: End of test revision - create mind-maps and or revision flash cards to revise ALL.	See Google classroom
	5 23-M	ar 5th			FPT 8 - Micro NEA 2 practical (own Indian cuisine choice from selection given).	Application of all cooking skills acquired over the term as well as from year 7 & 8.	5.1, 5.2, 5.3, 5.4, 5.6 & 5.8		L14. Selection & planning of Indian cuisine (Micro NEA 2).	taste buds, olfactory receptors, sensory descriptors	Food choice	Section 4 - Food choice	H/W 11: End of test revision - create mind-maps and or revision flash cards to revise ALL topics taught this term. https://www.youtube.com/watch?v=-Y1HJMuqAPY	See Google classroom
		ı			End of Autumn term Test.	Application of previously acquired knowledge over the year as well as from	5.1, 5.4, 5.5 & 5.11		L15. Evaluation & analysis of Micro NEA 2.				H/W 12: Complete the NEA 2 workbook.	See Google classroom
Easter Easter		Easter	7th April to 21st April 2025			wears 7 & 8.	24, 27, 23 83.11		LES Evenueuron et eneligible DE MICHO NEA 2.				THE PROPERTY OF THE PARTY OF TH	See Google Crass/DBIII
Easter	J. Call	DIESK	21M April 2025											
<u> </u>					ı	Term one - Ro	tation 3			I secondo total			H/W 1: Watch the food inspectors video and complete the worksheet.	
April	1 13-A	pr 1st	22nd April	All staff TD*	No Practical - L:	Intro, admin, expectation & Food safety.     Revisiting food safety and hypiene	The application of a wide range	Food hygiene, health & safety.	L2.Preventing enzymic browning (Experiment).	Microorganisms (pathogenic and non- pathogenic), food spoilage, food Bacteria culture, lactose sugar, lactic acid,	Opportunity to participate, consolidate science knowledge and develop	Section 3 - Food safety	https://www.youtube.com/watch?v=MbH2fPAH4Vs	See Google classroom
					L3 - Effects of enzymes on food. Preventing	Revisiting food safety and hygiene knowledge from year 7 and year 8 FPN lessons. As well as knowledge from science	of food preparation skills acquired in year 7 & 8 - AQA	Revisiting knowledge of good & bad bacteria (non-pathogenic and		coagulate, rennet, curds, whey, whey protein, mature, cultivated,			H/W 2: Complete the signs of food spoilage worksheet.	
	2 20-A	pr 2nd			enzymic browning (Experiment).	Prior knowledge & skills of sensory	EDN ckills list	pathogenic bacteria).  Basic cooking procedures - cross-	L4. Uses of microorganisms in food production.  L6. Principles of food safety (buying, storing, cooking &	fermentation, carbon dioxide and mould	Measurement scales, knife skills Cooking with meat, safety in the	Section 2 - Food science	Recipe: Banana bread https://www.bbrgoodfood.com/recipes/brilliant-banana-loaf H/W 3: Complete the 'where food should be stored and why' worksheet.	See Google classroom
May	3 27-A	pr 3rd	1st May	Bank holiday	L5 - Sensory analysis & evaluation of bread. FPT 1 - 3 strand fruit plait loafChelsea buns	evaluation from year 7 & 8 lessons.  Application of prior dough making and	S.1, S.2, S.4, S.6 & S.7	curricular transfer of heat Scales of measurement equipment	serving) Lesson 1	Conduction, convection, radiation	kitchen	Section 2 - Food science	Recipe: Focaccia. https://www.bbcgoodfood.com/recipes/focaccia. H/W 4: Research task on the use of non-pathogenic organisms in food production. Also,	See Google classroom
	4 4-Mi	ay 4th			(Bread unit).	shaping skills in year 7. Application of pastry skills. Heat transfer	5.1, 5.2, 5.3, 5.4 & 5.6	used to measure	serving Lesson 2  L8. How to use nutritional profiles to plan healthy meals Computer room required.	digestion, saliva, pancreas, oesophagus diet, nutrients, macronutrients,	Cooking methods	Section 1 - Food, Nutrition & Health	complete a sensory evaluation sheet for this weeks practical using the template give.  H/W 5: Go onto the explore food website - https://explorefood.foodafactoffife.org.	See Google classroom
	5 11-M	ay 5th			FPT 2 - Sausage rolls (Pastry unit).	(cooker), measuring & knife skills.	5.1, 5.2, 5.3, 5.4, 5.6, 5.7 & 5.10		Computer room required.	micronutrients, protein, carbohydrate,	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 6: Complete the 'Energy halance' worksheet	See Google classroom
	6 18-M	ay 6th			FPT 3 - File fish parcels (Pastry unit).	Prior knowledge of working with fish from year 8.	5.1, 5.2, 5.3, 5.4 & 5.6	The Eatwell guide	L9. Energy needs & its effects.	physical activity levels, salt, saturated/ unsaturated fat	Healthy eating	Section 1 - Food, Nutrition & Health	Secioe: Greggs cheese and onion pasty recipe. https://www.agkgofoil.	See Google classroom
Half	term		26th May to 30th May 2025		FPT 4 - Veggie Macaroni cheese (Roux sauce	Application of roux based sauce from skills		Scientific experiment procedures, fair					H/W7: Complete the 'Factors affecting food choice' worksheet.	
June	1 1-Jt	ın 1st			skill).	acquired from year 7 & 8.  Application of reduction sauce skills from	S.10	test	L10. Factors influencing food choice.	fermentation, gliadin, glutenin, gluten Hydration, dehydration, heat stroke,	Food investigation	Section 6 - NEA 1	Redige: Rio pastry redige. https://www.bbcgoodfood.com/redipes/collection/filo- H/W 8: British cuisine primary research [see google classroom for details]. Redige: Shortcust pastry recipe. https://www.bbcgoodfood.	See Google classroom
	2 15-Ju	ın 2nd			FPT 5 - Cornish pasty (British cuisine).	year 8.	S.1, S.4, S.6, S.7, S.10 & S.11	Non-Nutrients	L11. Distinct features of British cuisine.	faeces, urine, perspiration, constipation,	Healthy eating	Section 1 - Food, Nutrition & Health	Becipe: Shortcrust pastry recipe. https://www.bbccoodfood. H/W 9: Choose ANY cuisine and produce a recipe book with at least 6 recipes from that	See Google classroom
	3 22-11	ın 3rd			FPT 6 - Spaghettie & meat balls (Italian cuisine).	Application of reduction sauce & other cooking skills from year 7& 8.	5.1, 5.2, 5.3, 5.4 & 5.6	General knowledge of what's on a food label	L12 - Distinct features of Italian cuisine.	use by or best before date	Understanding food labels	Section 5 - Food provenance	ny w 5: Choose Aret cuisine and produce a recipe dook with at least 6 recipes from that country.  Recipe: Own cuisine recipe.	See Google classroom
						Prior skills of handling & cutting chicken		Climate, transport links, farming	L13. Intro to Micro NEA 2 (Indian cuisine) - Background	organic, genetic modification, intensive			herope: Own custom recipie.  H/W 10: NA2 practice (Conduct a background research on India or Pakistan cuisine and complete the secondary research on pages 3 to 4).	•
	4 29-Ju	ın 4th			FPT 7 - Chicken curry (Indian cuisine).  FPT 8 - Micro NEA 2 practical (own Indian cuisine	from year 7.  Application of all cooking skills acquired	S.1, S.2, S.3, S.4, S.6 & S.7	methods	research.	farming, food miles taste buds, olfactory receptors, sensory	Food choice	Section 4 - Food choice	H/W 11. End of test revision - create mind-maps and or revision flash cards to revise ALL topics tauth this term. https://www.vosdube.com/vastsh?v=Y1HMusAPY.	See Google classroom
July	5 6-J	ul 5th			choice from selection given).	over the term as well as from year 7 & 8.  Application of previously acquired	S.1, S.2, S.3, S.4, S.6 & S.8		L14. Selection & planning of Indian cuisine (Micro NEA 2).	descriptors	Food choice	Section 4 - Food choice	topics taught this term. https://www.youtube.com/watch?v=-Y1HIMugAPY.	See Google classroom
	6 13-J	ul 6th			End of Autumn term Test.	knowledge over the year as well as from	5.1, 5.4, 5.5 & 5.11		L15. Evaluation & analysis of Micro NEA 2.				H/W 12: Complete the NEA 2 workbook.	See Google classroom
		h	- 22nd July		A satisfation was d				A satisfation consists					
	7 Jul-2	26 7th	(Activities week)???		Activities week				Activities week					