

Year 9 Curriculum map

Topic / Unit: Food choice.														
Month	Week	2024 / 2025 Academic year Dates	Year 9 Practical	Prior skills needed (revisiting)	Skills to be developed (new)	Prior knowledge needed	Theory Lesson - Topics (new declarative knowledge)	Subject specific terminology	Cultural capital opportunities (inc Link to AQA PFM specification)	Year 9 - Weekly homeworks include - Recipes & Sensory analysis & evaluations.	Homework	Homework links		
Term one - Rotation 1														
Sept	1 - 5 Sept	1st	2nd & 3rd September	Inset days	No Practical - L1. Intro, admin, expectation & Food safety.	The application of a wide range of food preparation skills acquired in year 7 & 8 - AQA PFM skills list.	Food hygiene, health & safety.	L2.Preventing enzymic browning (Experiment).	Microorganisms (pathogenic and non-pathogenic), food spoilage, food poisoning, high-risk foods, perishable	Opportunity to participate, consolidate 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=30Pn02H9tEs .	See Google classroom	
	6 Sept	2nd			L3 - Effects of enzymes on food. Preventing enzymic browning (Experiment).	Revisiting food safety and hygiene knowledge from year 7 and year 8 PFM lessons. As well as knowledge from science lessons on microorganisms and enzymes.	Revisiting knowledge of good & bad bacteria (non-pathogenic and pathogenic bacteria).	L4. Uses of microorganisms in food production.	Bacteria culture, lactose sugar, lactic acid, coagulants, rennet, curds, whey, protein, mature, cultured, fermentation, carbon dioxide and mould spores.	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/fruit-banana-bread .	See Google classroom	
	13 - 15 Sept	3rd			L5 - Sensory analysis & evaluation of bread. FPT 1 - 3 strand fruit plait loaf/Chutney bars (Bread unit).	Prior knowledge & skills of sensory evaluation from year 7 & 8 lessons.	Basic cooking procedures - cross-circular transfer of heat.	L6. Principles of food safety buying, storing, cooking & serving - Lesson 1	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: Lasagna https://www.bbcgoodfood.com/recipes/lasagna .	See Google classroom	
	22 Sept	4th	22nd September	All staff TD*	L5 - Sensory analysis & evaluation of bread. FPT 1 - 3 strand fruit plait loaf/Chutney bars (Bread unit).	Application of prior dough making and shaping skills in year 7.	Scales of measurement, equipment used to measure	L7. Principles of food safety buying, storing, cooking & serving - Lesson 2	digestion, saliva, pancreas, oesophagus	Cooking methods	Section 1 - Food, Nutrition & Health	H/W 4: Research link on the use of non-pathogenic organisms in food production. Also, complete a sensory evaluation sheet for this weeks practical using the template and.	See Google classroom	
	29 Sept	5th			FPT 2 - Sauce rols (Pastry unit).	Application of pastry skills, heat transfer (cooker), measuring & knife skills.	S11, S2, S3, S4, S5, S7 & S10	L8. How to use nutritional profiles to plan healthy meals - Computer room required.	fat, nutrients, macronutrients, micronutrients, protein, carbohydrate, physical activity levels, salt, saturated/unsaturated fat	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 5: Complete the 'Energy balance' worksheet. Recipe: Grapes, cheese and onion pasta recipe. https://www.ghsfood.co.uk/collections/recipe .	See Google classroom	
Oct	6 - 8 Oct	6th			FPT 3 - Fish fish parcels (Pastry unit).	Prior knowledge of working with fish from year 8.	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 'Factors affecting food choice' worksheet. Recipe: Fish pasta recipe. https://www.bbcgoodfood.com/recipes/collection/fish-pasta-recipes .	See Google classroom	
	13 Oct	7th			FPT 4 - Veggie Macaroni cheese (Roux sauce skill).	Application of roux based sauce from skills acquired from year 7 & 8.	S10	L10. Factors influencing food choice.	fermentation, gluten, glutenin, gluten	Food investigation	Section 6 - NEA 1	H/W 7: Complete the 'Factors affecting food choice' worksheet. Recipe: Fish pasta recipe. https://www.bbcgoodfood.com/recipes/collection/fish-pasta-recipes .	See Google classroom	
Half Term	Half-term	29th October - 3rd November												
Nov	1 - 3 Nov	1st			FPT 5 - Cornish pasty (British cuisine).	Application of reduction sauce skills from year 8.	S11, S4, S5, S7, S10 & S11	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). Recipe: Shortcrust pastry recipe. https://www.bbcgoodfood.com/recipes/shortcrust-pastry-recipe .	See Google classroom	
	10 Nov	2nd			FPT 6 - Spaghetti & meat balls (Italian cuisine).	Application of reduction sauce & other cooking skills from year 7 & 8.	S11, S2, S3, S4 & S6	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	
	17 Nov	3rd			FPT 7 - Chicken curry (Indian cuisine).	Prior skills of handling & cutting chicken from year 7.	S11, S2, S3, S4, S5 & S7	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).	See Google classroom	
	24 Nov	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.	S11, S2, S3, S4, S5 & S8	L14. Selection & planning of Indian cuisine (Micro NEA 2).	taste buds, olfactory receptors, sensory descriptions	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=1Y1HMuqPY .	See Google classroom	
	1 Dec	5th	28th & 29th November	Inset & OP*	End of Autumn term Test.	Application of previously acquired knowledge over the year as well as from years 7 & 8.	S11, S4, S5 & S11	L15. Evaluation & analysis of Micro NEA 2.				H/W 12: Complete the NEA 2 workbook.	See Google classroom	
	8 Dec	6th			Bonus lesson - Glass stained biscuits		S11, S4, S5 & S10	Bonus lesson - Nutritional analysis (of chocolate cupcakes)						
	15 Dec	7th			Bonus lesson - Sensory analysis of Minced pies / pastries or biscuits			Bonus lesson - Food packaging (produce & label a cereal bar packaging)						
Christmas Break	Christmas Break	20th December to 2nd January 2025												
Term one - Rotation 2														
Jan	1 - 5 Jan	1st	6th January	Inset day	No Practical - L1. Intro, admin, expectation & Food safety.	The application of a wide range of food preparation skills acquired in year 7 & 8 - AQA PFM skills list.	Food hygiene, health & safety.	L2.Preventing enzymic browning (Experiment).	Microorganisms (pathogenic and non-pathogenic), food spoilage, food poisoning, high-risk foods, perishable	Opportunity to participate, consolidate 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=30Pn02H9tEs .	See Google classroom	
	12 Jan	2nd			L3 - Effects of enzymes on food. Preventing enzymic browning (Experiment).	Revisiting food safety and hygiene knowledge from year 7 and year 8 PFM lessons. As well as knowledge from science lessons on microorganisms and enzymes.	Revisiting knowledge of good & bad bacteria (non-pathogenic and pathogenic bacteria).	L4. Uses of microorganisms in food production.	Bacteria culture, lactose sugar, lactic acid, coagulants, rennet, curds, whey, protein, mature, cultured, fermentation, carbon dioxide and mould spores.	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/fruit-banana-bread .	See Google classroom	
	19 Jan	3rd			L5 - Sensory analysis & evaluation of bread. FPT 1 - 3 strand fruit plait loaf/Chutney bars (Bread unit).	Prior knowledge & skills of sensory evaluation from year 7 & 8 lessons.	Basic cooking procedures - cross-circular transfer of heat.	L6. Principles of food safety buying, storing, cooking & serving - Lesson 1	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: Lasagna https://www.bbcgoodfood.com/recipes/lasagna .	See Google classroom	
	26 Jan	4th			FPT 2 - Sauce rols (Pastry unit).	Application of prior dough making and shaping skills in year 7.	S11, S2, S3, S4 & S6	L7. Principles of food safety buying, storing, cooking & serving - Lesson 2	digestion, saliva, pancreas, oesophagus	Cooking methods	Section 1 - Food, Nutrition & Health	H/W 4: Research link on the use of non-pathogenic organisms in food production. Also, complete a sensory evaluation sheet for this weeks practical using the template and.	See Google classroom	
	2 Feb	5th			FPT 3 - Fish fish parcels (Pastry unit).	Application of pastry skills, heat transfer (cooker), measuring & knife skills.	S11, S2, S3, S4, S5, S7 & S10	L8. How to use nutritional profiles to plan healthy meals - Computer room required.	fat, nutrients, macronutrients, micronutrients, protein, carbohydrate, physical activity levels, salt, saturated/unsaturated fat	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 5: Complete the 'Energy balance' worksheet. Recipe: Grapes, cheese and onion pasta recipe. https://www.ghsfood.co.uk/collections/recipe .	See Google classroom	
	9 Feb	6th			FPT 3 - Fish fish parcels (Pastry unit).	Prior knowledge of working with fish from year 8.	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 'Factors affecting food choice' worksheet. Recipe: Fish pasta recipe. https://www.bbcgoodfood.com/recipes/collection/fish-pasta-recipes .	See Google classroom	
Half Term	Half-term	17th - 21st February												
	23 Feb	8th			FPT 4 - Veggie Macaroni cheese (Roux sauce skill).	Application of roux based sauce from skills acquired from year 7 & 8.	S10	L10. Factors influencing food choice.	fermentation, gluten, glutenin, gluten	Food investigation	Section 6 - NEA 1	H/W 7: Complete the 'Factors affecting food choice' worksheet. Recipe: Fish pasta recipe. https://www.bbcgoodfood.com/recipes/collection/fish-pasta-recipes .	See Google classroom	
Mar	2 - 4 Mar	2nd			FPT 5 - Cornish pasty (British cuisine).	Application of reduction sauce skills from year 8.	S11, S4, S5, S7, S10 & S11	L11. Distinct features of British cuisine.	Hydration, dehydration, heat stroke, faeces, urine, perspiration, constipation, Non-Starch Polysaccharide	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 8: British cuisine primary research (see google classroom for details). Recipe: Shortcrust pastry recipe. https://www.bbcgoodfood.com/recipes/shortcrust-pastry-recipe .	See Google classroom	
	9 Mar	3rd			FPT 6 - Spaghetti & meat balls (Italian cuisine).	Application of reduction sauce & other cooking skills from year 7 & 8.	S11, S2, S3, S4 & S6	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	
	16 Mar	4th			FPT 7 - Chicken curry (Indian cuisine).	Prior skills of handling & cutting chicken from year 7.	S11, S2, S3, S4, S5 & S7	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).	See Google classroom	
	23 Mar	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.	S11, S2, S3, S4, S5 & S8	L14. Selection & planning of Indian cuisine (Micro NEA 2).	taste buds, olfactory receptors, sensory descriptions	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=1Y1HMuqPY .	See Google classroom	
	30 Mar	6th			End of Autumn term Test.	Application of previously acquired knowledge over the year as well as from year 7 & 8.	S11, S4, S5 & S11	L15. Evaluation & analysis of Micro NEA 2.				H/W 12: Complete the NEA 2 workbook.	See Google classroom	
Easter Break	Easter Break	7th April to 21st April 2025												
Term one - Rotation 3														
April	1 - 13 Apr	1st	22nd April	All staff TD*	No Practical - L1. Intro, admin, expectation & Food safety.	The application of a wide range of food preparation skills acquired in year 7 & 8 - AQA PFM skills list.	Food hygiene, health & safety.	L2.Preventing enzymic browning (Experiment).	Microorganisms (pathogenic and non-pathogenic), food spoilage, food poisoning, high-risk foods, perishable	Opportunity to participate, consolidate 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=30Pn02H9tEs .	See Google classroom	
	20 Apr	2nd			L3 - Effects of enzymes on food. Preventing enzymic browning (Experiment).	Revisiting food safety and hygiene knowledge from year 7 and year 8 PFM lessons. As well as knowledge from science lessons on microorganisms and enzymes.	Revisiting knowledge of good & bad bacteria (non-pathogenic and pathogenic bacteria).	L4. Uses of microorganisms in food production.	Bacteria culture, lactose sugar, lactic acid, coagulants, rennet, curds, whey, protein, mature, cultured, fermentation, carbon dioxide and mould spores.	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/fruit-banana-bread .	See Google classroom	
	27 Apr	3rd	1st May	Bank holiday	L5 - Sensory analysis & evaluation of bread. FPT 1 - 3 strand fruit plait loaf/Chutney bars (Bread unit).	Prior knowledge & skills of sensory evaluation from year 7 & 8 lessons.	Basic cooking procedures - cross-circular transfer of heat.	L6. Principles of food safety buying, storing, cooking & serving - Lesson 1	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: Lasagna https://www.bbcgoodfood.com/recipes/lasagna .	See Google classroom	
	4 May	4th			FPT 2 - Sauce rols (Pastry unit).	Application of prior dough making and shaping skills in year 7.	S11, S2, S3, S4 & S6	L7. Principles of food safety buying, storing, cooking & serving - Lesson 2	digestion, saliva, pancreas, oesophagus	Cooking methods	Section 1 - Food, Nutrition & Health	H/W 4: Research link on the use of non-pathogenic organisms in food production. Also, complete a sensory evaluation sheet for this weeks practical using the template and.	See Google classroom	
	11 May	5th			FPT 3 - Fish fish parcels (Pastry unit).	Application of pastry skills, heat transfer (cooker), measuring & knife skills.	S11, S2, S3, S4, S5, S7 & S10	L8. How to use nutritional profiles to plan healthy meals - Computer room required.	fat, nutrients, macronutrients, micronutrients, protein, carbohydrate, physical activity levels, salt, saturated/unsaturated fat	Healthy eating	Section 1 - Food, Nutrition & Health	H/W 5: Complete the 'Energy balance' worksheet. Recipe: Grapes, cheese and onion pasta recipe. https://www.ghsfood.co.uk/collections/recipe .	See Google classroom	
	18 May	6th			FPT 3 - Fish fish parcels (Pastry unit).	Prior knowledge of working with fish from year 8.	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 'Factors affecting food choice' worksheet. Recipe: Fish pasta recipe. https://www.bbcgoodfood.com/recipes/collection/fish-pasta-recipes .	See Google classroom	
Half-term	Half-term	26th May to 30th May 2025												
June	1 - 3 Jun	1st			FPT 4 - Veggie Macaroni cheese (Roux sauce skill).	Application of roux based sauce from skills acquired from year 7 & 8.	S10	L10. Factors influencing food choice.	fermentation, gluten, glutenin, gluten	Food investigation	Section 6 - NEA 1	H/W 7: Complete the 'Factors affecting food choice' worksheet. Recipe: Fish pasta recipe. https://www.bbcgoodfood.com/recipes/collection/fish-pasta-recipes .	See Google classroom	
	10 Jun	2nd			FPT 5 - Cornish pasty (British cuisine).	Application of reduction sauce skills from year 8.	S11, S4, S5, S7, S10 & S11	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). Recipe: Shortcrust pastry recipe. https://www.bbcgoodfood.com/recipes/shortcrust-pastry-recipe .	See Google classroom	
	17 Jun	3rd			FPT 6 - Spaghetti & meat balls (Italian cuisine).	Application of reduction sauce & other cooking skills from year 7 & 8.	S11, S2, S3, S4 & S6	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	
	24 Jun	4th			FPT 7 - Chicken curry (Indian cuisine).	Prior skills of handling & cutting chicken from year 7.	S11, S2, S3, S4, S5 & S7	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).	See Google classroom	
	1 July	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.	S11, S2, S3, S4, S5 & S8	L14. Selection & planning of Indian cuisine (Micro NEA 2).	taste buds, olfactory receptors, sensory descriptions	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=1Y1HMuqPY .	See Google classroom	
	8 July	6th			End of Autumn term Test.	Application of previously acquired knowledge over the year as well as from year 7 & 8.	S11, S4, S5 & S11	L15. Evaluation & analysis of Micro NEA 2.				H/W 12: Complete the NEA 2 workbook.	See Google classroom	
	15 July	7th	h - 22nd July (Activities week)???		Activities week			Activities week						

Modify the chocolate cupcake <https://www.bbcgoodfood.com/recipes/amazing-chocolate-cupcakes> and create a poster (with images) recipe card.