

CURRICULUM SEQUENCING GRIDS

Year 9 Design Technology Curriculum Sequencing Grid 2024-2025		
Subject:	Food 1	Food 2
Unit <i>(Tablet in 39 week plan)</i>	Up to 10 lessons in total over the year Key Skills in food preparation	Up to 10 lessons in total over the year Food and industry
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	<ul style="list-style-type: none"> • Skills required for independent learning, hygiene and safe practice focusing on higher level practical skills. • Increase mathematical skills in quality control of portion sizes to energy needs and recipe adjustments • Ability to work with a range of food commodities through practical experience • Ability to use a variety of raising agents in cooking (bread/ yeast, cake/ aeration), make a reduced sauce, attempt piping skills, make pasta and pastry, attempt enrobing. • Apply food science to practical application. • Work with more advanced equipment quickly safely and confident e.g electric mixer, pasta making machine 	<ul style="list-style-type: none"> • Skills required for independent learning, hygiene and safe practice focusing on higher level practical skills. • Increase mathematical skills in quality control of portion sizes to energy needs and recipe adjustments • Ability to work with a range of food commodities through practical experience • Ability to use a range of food styling techniques, different ways of making cake, attempt piping skills, make pastry and make a roux sauce. • Apply food science to practical application. • Work with more advanced equipment quickly safely and confident e.g electric mixer, piping bags.

Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	<ul style="list-style-type: none"> To understand food commodities, functionality and working characteristics Understand food science terms and how ingredients work when been cooked, focusing on raising agents (chemical, mechanical and biological), aeration, dextrinization, caramelisation, coagulation, denaturation, shortening, emulsification 	<ul style="list-style-type: none"> To understand the basics of hospitality and catering; focusing on roles and responsibilities, catering careers, types of food services (residential/ non residential) and food related causes of ill health, portion control and batch production. Understand food science terms such as gelatinisation, explaining what is happening whilst food is cooked and apply to practical activities
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Fermentation, proving, kneading, raising agents (chemical, mechanical and biological), aeration, dextrinization, caramelisation, coagulation, denaturation, shortening, emulsification, temperature probes, sensory analysis.	
Opportunities for reading	Recipe cards, Text books,	Recipe cards, Text books,
Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i>	Practical cookery, correct choice of food commodities, working with others Food provenance and responsible consumers	Practical cookery, correct choice of food commodities, working with others Food provenance and responsible consumers
Authentic Connections – Cross Curricular Links	Maths – weighing & measuring Science – working characteristics of commodities English – Oracy/reading Geography – farming	Maths – weighing & measuring Science – working characteristics of commodities English – Oracy/reading Geography – farming
Key Assessment	Pupils tested on their retention and understanding of food commodities through final assessment	Pupils tested on their retention and understanding of food commodities through final assessment