

Year 9 Food Technology Plan

Topics covered	Assessments
<p>British Food Food in the past - rationing Food available at present – habits, changes to diets, use of convenience foods Food in the future – food crisis, climate change and food shortages</p> <p>Food From Around the World Researching dishes from different countries Planning and timing dishes Cross-curricular issues – culture, geography, religion, entertainment in different countries</p> <p>Electrical equipment Methods of transferring heat - conduction, convection, radiation Use of freezers – preservation methods</p>	<p>Each project is assessed according to National Curriculum guidelines for Key Stage 3.</p> <p>Pupils assess their own work at the end of each project. Targets are negotiated and written in the pupil planner.</p> <p>The main emphasis is on practical skills that are marked according to:</p> <ul style="list-style-type: none"> - Preparation before the lesson (homework) - Safe and correct use of equipment - Working hygienically - Final outcome with formative feedback
<p>Home enrichment opportunities</p> <ul style="list-style-type: none"> • Watching cooking programmes • Practising recipes at home • Reading recipes, food magazines • Helping with shopping, preparing food at home 	