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| **Year 9 Curriculum Overview [2024-2025]** **Subject: Food Technology**  |
| **Rotation** | **Knowledge & Understanding** | **Literacy Skills****Opportunities for****developing** **literacy skills** | **Employability Skills****[if any]** | **Assessment Opportunities** |
| **Composites** | **Components****[KEY concepts & subject specific vocab]** | **Formal Retrieval****[if any]** |
| 9 week rotation | * Health and Safety
* Staple foods
* Function of ingredients
* Food choices
* Dietary requirements
* Gelatinisation
* Food Science
* Food hygiene
 | * Food storage and safety
* Pathogenic bacteria
* Plant based staple foods
* Importance of flour
* Factors affecting choice
* Macro-Micro nutrients
* Herbs and spices
* Marinades
* Special diets – Coeliac, lactose intolerance, Vegan
* Bacteria
* Food poisoning
 | * Eatwell guide

 * Application of knife, hob & grill safety.
* Cooking methods
* Disciplinary literacy
 | * Disciplinary literacy
* Listening skills
* Communication skills
* Oracy
 | * Staying healthy
* Following instructions
* Time management
* Team working
* numeracy
 | * MCQ x 2
* Exam questions
* MAD feedback
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| Catholicity across food tech | Ethical and sustainable design emphasising the catholic social teaching of care for creation by encouraging students to consider the environmental impact of dishes, and to consider sustainable resources in their choices.Reflection on the role of technology in society, through encouraging critical thinking about the moral and ethical aspects of food provenance. Department Saint – Saint Martha – Patron Saint of Hospitality |