



Subject	Year	Specialism
Design and Technology	Year 9	Food

Project

Y9 Food and Nutrition – food around the world

Content (Intent)

Prior Learning – Year 7 and 8 food units

In this unit you will continue to build on your skills learnt in year 7 and 8 through completing practical work based on the theme of food from around the world. Your nutritional knowledge will grow as we look at the nutrient protein and its role in the diet.
Nutrient focus – protein - iron

Future Learning – GCSE Food Preparation and Nutrition

How will knowledge and skills be taught (Implementation)	How will your understanding be assessed & recorded (Impact)
<p>How to</p> <ul style="list-style-type: none"> • cut foods safely using bridge and claw grip • Accurately weigh and measure • Use safely kettle, hob • Combine and mix ingredients • Make food products with a significant protein content • Decorate and finish products <p>These skills will be taught through the making of the following products</p> <ul style="list-style-type: none"> • Chilli Con Carne • Chicken Tagine • Fish Pie • Thai chicken curry/stir fry <ul style="list-style-type: none"> • Key focus • Safe use of high protein foods • Provision of essential amino acids in diets • Nutritional Needs of vegetarians <ul style="list-style-type: none"> • Health and safety 	<p>Assessment</p> <p>Each project is individually assessed through teacher assessment and the final end of year progress and effort grades are based on all work completed in Y9 D&T.</p> <p>Key project work will be used to build up a clear picture of student effort and progress. All homework will be given a progress and effort grade.</p> <p>Main areas of assessment:</p> <p>Practical work and skill development Quality of finish on final product Booklet</p>

How can parents help at home?

Students will complete their work and homework in a project booklet. It would be great if you could talk this through with your child to help them and ensure tasks are complete. In addition, it would be good if you could look at the vast resources on our Food and Nutrition VLE pages and to provide them with ingredients for practical work (all dates are published at the beginning of each rotation to help with planning)

Helpful further reading/discussion (including Reading and Vocabulary Lists)

<p>Reading https://balcarras.fireflycloud.net/dan-dt-food-and-nutrition/year-9-food https://www.foodafactoflife.org.uk/</p>	<p>Vocabulary Vegetarian – lacto and ovo Vegan High biological value Low biological value Amino acids Haem and non haem iron</p>	<p>Careers Links Find out about all aspects of food careers - https://tastycareers.org.uk https://www.foodafactoflife.org.uk/w-hole-school/careers-in-food/</p>
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