

Autumn Term 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	HALF TERM	
Topic	Food safety and hygiene		Food provenance British food, Fairtrade foods, Growing and processing food							
Challenge Objective and Content (for all learners)	1. CQ: Introduction lesson- Recap on safety 2. FTP: Practical - Vegetable stir fry		1. CQ: Where does food come from? Food provenance Dairy foods 2. FTP: individual Cheesecake		1. CQ: Where does food come from? Flour, grains and cereals 2.FTP: 2.FPT bread - pizza rolls- adaptations?		1. CQ: What are the advantages of buying foods that are in season? Identifying the different seasons and how they could impact foods that are grown in the UK 2. Practical: Fruit Flapjack			
Inspire Opportunities	IQ: How do you always apply the principles of food safety?		IQ: What are Food miles?		IQ: How could climate change affect food production around the world?		IQ: What are the advantages of buying foods that are in season?			
Assessment Opportunities	Practical baseline – Teacher assessed.		SA Self-assessment of food safety. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical		PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical		Self-evaluation of practical learning, with teacher written feedback.			

Autumn Term 2

FPT – Focused practical task

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	CHRISTMAS
Topic	Food provenance British food, Fairtrade foods, Growing and processing food						
Challenge Objective and Content (for all learners)	1. CQ: What methods and ingredients are used in international cuisine? Identifying and celebrating cultural cuisine. 2. FTP Fajitas/ Enchiladas	1. CQ: What is fairtrade food? Fairtrade food principles. How does fairtrade work, how do I identify fairtrade foods? 2. FTP Brie and cranberry crackers		1.CQ: have I made progress in my practical skills and understanding this term? Evaluation of practical work and self-reflection on the year so far. 2.End of term assessment quiz			
Inspire Opportunities	IQ: What different methods of cooking are found around the world?	IQ: How does Fairtrade benefits individuals?					
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical		Teacher Assessment (TA) Summative assessment of End of term Quiz			

Spring term 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	HALF TERM
Topic	Food science Chemical, physical and biological reactions in food						
Challenge Objective and Content (for all learners)	1.CQ: What are the scientific characteristics of ingredients? Food science introduction- Heat Transference 2. FPT: All day breakfast		1.CQ: What are the scientific characteristics of ingredients? Food science continued. Aeration, gelation, melting and tempering, Setting 2.FPT: Jaffa cakes - 2 practicals		1.CQ: What are the scientific characteristics of ingredients? Introduction to mini NEA Dough balls experiment planning		
Inspire Opportunities	IQ: What is protein denaturation and coagulation?		IQ: What other food science terms can you research and define?		IQ: Can I challenge myself to complete a GCSE level investigation?		
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical		PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical				

Spring term 2

	Week 1	Week 2	Week 3	Week 4	Week 5	
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FPT – Focused practical task

Topic	Food science Mini NEA1		Food science Mini NEA2	EASTER
Challenge Objective and Content (for all learners)	CQ: What are the scientific characteristics of ingredients? Dough balls experiment Practical	CQ: What are the scientific characteristics of ingredients? Dough balls experiment evaluation	1. Street food – Introduction and research Mini NEA 2 Planning for free cook- Final assessment 2. FPT – Free cook Free cook Evaluation 3.CQ: What progress have I made in year 9? End of term assessment	
Inspire Opportunities	IQ: Can I challenge myself to complete a GCSE level investigation?		IQ: How do I apply all the knowledge I have covered this year?	
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical		Teacher Assessment (TA) Summative assessment of End of term Quiz	

Summer term 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	HALF TERM
Topic	Factors affecting food choice Religion and Dietary needs						

FPT – Focused practical task

Challenge Objective and Content (for all learners)	1.CQ: What factors affect food choice? Allergies and intolerances - Diet and obesity 2.FPT: Potato wedges	1.CQ: What factors affect food choice? Religion Religious beliefs and food, e.g. Halal food, Kosher food. Diet related illnesses and eating for health and life stage. 2.FPT Blazing burger/ Bean burger	1.CQ: What factors affect food choice? Ethical and moral viewpoints. Vegan and vegetarian diets 2.FPT Halloumi wraps	
Inspire Opportunities	IQ: What measures do the food industry have to take to protect people with allergies? IQ: How can a high fat recipe be adapted for health?	IQ: What other rituals or traditions exist in cuisines around the world?	IQ: Can health be improved through diet alone?	
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	

Summer Term 2

	Week 1	Week 2	Week 3	Week 4	Week 5	SUMMER HOLIDAY
Topic	Factors affecting food choices Religion and Dietary needs	Cooking for Life Build a Balanced Meal		Cook a Healthy Meal for the Family Waste Less, Save More		

Challenge Objective and Content (for all learners)	1.CQ: Have I made progress in my skills and understanding this term? Evaluation of practical and self-reflection on the year so far Formative assessment- End of year	1. CQ: Can I confidently cook healthy, affordable meals for myself and others? "10 meals every adult should know." 2. FPT –Vegetable or Chicken Pasta bake (Roux/ Ragu)	1. CQ: Waste Less, Save More: How can we reduce food waste at home? Food labels, shopping and using leftovers safely 2. FPT – Frittata – Leftovers Challenge Create a balanced meal using ingredients that might otherwise be wasted.	
Inspire Opportunities		IQ: How can simple cooking skills help me live a healthier, more independent life?	IQ: 1. Why is food waste a problem?	
Assessment Opportunities	SA Self-assessment of topic. Teacher VF/ Responding to Feedback . Self-Assessment (SA) of practical	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback . Self-Assessment (SA) of practical	Teacher Assessment (TA) Summative assessment of End of term Quiz	