

Curriculum Map

Subject: DT Food Technology

Year Group: 9

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Content	Underpinning	Underpinning	Underpinning	Underpinning	Underpinning	Underpinning
	Knowledge	Knowledge	Knowledge	Knowledge	Knowledge	Knowledge
	Re-visit –					
	Refining	Refining	Refining	Refining	Refining	Refining
	Intermediate	Intermediate	Intermediate	Intermediate	Intermediate	Intermediate
	cooking	cooking	cooking	cooking	cooking	cooking
	skills/techniques,	skills/techniques,	skills/techniques,	skills/techniques,	skills/techniques,	skills/techniques,
	Health & Safety,					
	characteristics and					
	functional	functional	functional	functional	functional	functional
	properties of					
	ingredients,	ingredients,	ingredients,	ingredients,	ingredients,	ingredients,
	curriculum aims, &					
	objectives.	objectives.	objectives.	objectives.	objectives.	objectives.
	Encouraged	Encouraged	Encouraged	Encouraged	Encouraged	Encouraged
	enquiry and					
	making links within					
	the subject E.g.					
	Health	Health	Health	Health	Health	Health
	Cooking	Cooking	Cooking	Cooking	Cooking	Cooking
	Comprehension	Comprehension	Comprehension	Comprehension	Comprehension	Comprehension
	Recognition –					
	Recognise and					
	reason:	reason:	reason:	reason:	reason:	reason:
	Demonstrated	Demonstrated	Demonstrated	Demonstrated	Demonstrated	Demonstrated
	through use of					
	accurate kitchen					
	equipment,	equipment,	equipment,	equipment,	equipment,	equipment,
	resources, food					
	sources/processes,	sources/processes,	sources/processes,	sources/processes,	sources/processes,	sources/processes,
	science of and					
	subject specific					
	terminology.	terminology.	terminology.	terminology.	terminology.	terminology.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	'Key Words'					
	'Glossary of terms'					
	Design, Make & Evaluate Intermediate Recipes 1. Fish Cakes & Ribbons 2. Pineapple Jerk	Design, Make & Evaluate Intermediate Recipes 4. Egg Fried Rice 5. Cheesecake Tarts	Design, Make & Evaluate Intermediate Recipes 1. Fish Cakes & Ribbons 2. Pineapple Jerk	Design, Make & Evaluate Intermediate Recipes 4. Egg Fried Rice 5. Cheesecake Tarts	Design, Make & Evaluate Intermediate Recipes 1. Fish Cakes & Ribbons 2. Pineapple Jerk	Design, Make & Evaluate Intermediate Recipes 4. Egg Fried Rice 5. Cheesecake Tarts
	Wings & Rice 3. Beef/Bean Tacos	6. Pizza Project	Wings & Rice 3. Beef/Bean Tacos	6. Pizza Project	Wings & Rice 3. Beef/Bean Tacos	6. Pizza Project
	Review &					
	Recommend: Original ideas, following and developing recipes, combining ingredients, cooking methods/techniqu es and appropriate processes in line with food preparation and cooking methods. E.g. Make recommendations and links to health.	Recommend: Original ideas, following and developing recipes, combining ingredients, cooking methods/techniqu es and appropriate processes in line with food preparation and cooking methods. E.g. Make recommendations and links to health.	Recommend: Original ideas, following and developing recipes, combining ingredients, cooking methods/techniqu es and appropriate processes in line with food preparation and cooking methods. E.g. Make recommendations and links to health.	Recommend: Original ideas, following and developing recipes, combining ingredients, cooking methods/techniqu es and appropriate processes in line with food preparation and cooking methods. E.g. Make recommendations and links to health.	Recommend: Original ideas, following and developing recipes, combining ingredients, cooking methods/techniqu es and appropriate processes in line with food preparation and cooking methods. E.g. Make recommendations and links to health.	Recommend: Original ideas, following and developing recipes, combining ingredients, cooking methods/techniqu es and appropriate processes in line with food preparation and cooking methods. E.g. Make recommendations and links to health.
Skills	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	12 Key Skills					
	 General practical skills Knife Skills Preparing fruit and vegetables Use of equipment Use of cooker Cooking Methods Prepare Combine and shape Sauce making Setting mixtures Dough Raising agents Tenderising & Marinate 	 General practical skills Knife Skills Preparing fruit and vegetables Use of equipment Use of cooker Cooking Methods Prepare Combine and shape Sauce making Setting mixtures Dough Raising agents Tenderising & Marinate 	 General practical skills Knife Skills Preparing fruit and vegetables Use of equipment Use of cooker Cooking Methods Prepare Combine and shape Sauce making Setting mixtures Dough Raising agents Tenderising & Marinate 	 General practical skills Knife Skills Preparing fruit and vegetables Use of equipment Use of cooker Cooking Methods Prepare Combine and shape Sauce making Setting mixtures Dough Raising agents Tenderising & Marinate 	 General practical skills Knife Skills Preparing fruit and vegetables Use of equipment Use of cooker Cooking Methods Prepare Combine and shape Sauce making Setting mixtures Dough Raising agents Tenderising & Marinate 	 General practical skills Knife Skills Preparing fruit and vegetables Use of equipment Use of cooker Cooking Methods Prepare Combine and shape Sauce making Setting mixtures Dough Raising agents Tenderising & Marinate
Key questions	Recommend the main principles of food hygiene & safety when handling High risk foods Meat & poultry Fish & seafood Vegetables Fruit & Salads Dairy Products Cooked foods Can you identify and select the correct kitchen	Justify and explain the properties for your product sensory analysis? Can you demonstrate use of the Eatwell Guide to give reason for your food choice? How have you used your techniques to demonstrate skill?	Recommend the main principles of food hygiene & safety when handling High risk foods Meat & poultry Fish & seafood Vegetables Fruit & Salads Dairy Products Cooked foods Can you identify and select the correct kitchen	Justify and explain the properties for your product sensory analysis? Can you demonstrate use of the Eatwell Guide to give reason for your food choice? How have you used your techniques to demonstrate skill?	Recommend the main principles of food hygiene & safety when handling • High risk foods • Meat & poultry • Fish & seafood • Vegetables • Fruit & Salads • Dairy Products • Cooked foods Can you identify and select the correct kitchen	Justify and explain the properties for your product sensory analysis? Can you demonstrate use of the Eatwell Guide to give reason for your food choice? How have you used your techniques to demonstrate skill?

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	equipment and methods for your chosen dish? Identify, choose and link the correct heat transfer method to your product?	Do you think your skills have developed, how & why?	equipment and methods for your chosen dish? Identify, choose and link the correct heat transfer method to your product?	Do you think your skills have developed, how & why?	equipment and methods for your chosen dish? Identify, choose and link the correct heat transfer method to your product?	Do you think your skills have developed, how & why?
Assessment	Product Evaluations & Sensory analysis	Project Assessment & Evaluation	Product Evaluations & Sensory analysis	Project Assessment & Evaluation	Product Evaluations & Sensory analysis	Project Assessment & Evaluation
Literacy/ Numeracy / SMSC/ Character	Reading Comprehension Spelling and grammar					