

## Key Stage 3 Curriculum Progress Map: Year 9 Food Technology

TOPIC TITLES		SPECIAL DIET PROJECT		CELEBRATION FOODS		GREAT BRITISH BAKING PROJECT		AFTERNOON TEA	
Objectives (the things we want pupils to make progress in)		To learn about special dietary requirements. To understand the terms food allergy and intolerance. Foods forbidden in different religions.		To learn about traditional foods eaten during Bonfire Night and Christmas. To develop piping skills and produce highly decorated foods.		To learn about the history and origins of traditional British dishes. Design and make a selection of sweet and savoury regional dishes.		Design and make a sweet and savoury dish that can be offered as part of an afternoon tea menu.	
		KNOWLEDGE AND UNDERSTANDING	TECHNICAL SKILLS	KNOWLEDGE AND UNDERSTANDING	TECHNICAL SKILLS	KNOWLEDGE AND UNDERSTANDING	TECHNICAL SKILLS	KNOWLEDGE AND UNDERSTANDING	TECHNICAL SKILLS
ASSESSMENT CRITERIA	<b>STAGE 4</b> (GCSE 7-9)	Understand the term food intolerance and food allergy. Suggest foods that are not suitable for lactose intolerance and coeliac disease. Research existing food products for special dietary requirements. Comment on the findings. Produce a detailed evaluation of completed dishes.	<b>VEGETABLE STIR-FRY PRACTICAL:</b> All pupils to be able to demonstrate: 1. Knife skills. 2. Prepare vegetables. 3. Use water based method boiling. 4. Dry heat method stir-frying. 5. Make sauces. 6. Test for readiness. 7. Seasoning.	Produce an information sheet on the traditions of Dresden Stollen and the role of the Christmas markets celebrated in Germany. Produce a recipe to make a traditional Stollen from Dresden Germany. Explain how gingerbread biscuits are made using the melting method. Produce highly decorated piped gingerbread biscuits.	<b>CELEBRATION FOOD PRACTICALS PARKIN, STOLLEN, GINGERBREAD BISCUITS AND MINCE PIES:</b> All pupils to be able to demonstrate: 1. Knife skills. 2. Prepare vegetables. 3. Combine and shape. 4. Weigh and measure. 5. Grease a baking tray, line and tin. 6. Dry heat method melting. 7. Use the hob. 8. Use the oven. 9. Use a raising agent. 10. Make a dough. 11. Shape and finishing a dough. 12. Test for readiness.	Research traditional recipes from a particular period of time. Disassemble an Eccles and Chorley cake and produce a set of results. Produce a star diagram of an Eccles and Chorley cake comparing the similarities. Shape and mould pastry into a traditional Cornish pasty. Identify types of cheese traditional to parts of the UK.	<b>ECCLES CAKES, CORNISH PASTIES, BAKEWELL TARTS AND CHOSEN DISH USING A TRADITIONAL BRITISH CHEESE PRACTICALS:</b> All pupils to be able to demonstrate: 1. Knife skills. 2. Prepare fruit and vegetables. 3. Prepare, combine and shape. 4. Select and adjust the cooking process. 5. Weigh and measure. 6. Preparation of equipment. 7. Water based methods. 8. Dry heat based methods. 9. Use the oven. 10. Make sauces. 11. Use of raising agents. 12. Make a dough. 13. Shaping and finishing a dough. 14. Test for readiness. 15. Seasoning.	Produce a written report on the history of afternoon tea. Carry out product research on existing products suitable for afternoon tea. Comment on the findings. Explain the cooking methods and technical skills used within the recipes. Produce an improved final dish with reasons for amendments.	<b>SWEET AND SAVOURY AFTERNOON TEA PRODUCTS PRACTICAL:</b> All pupils to be able to demonstrate: 1. Knife skills. 2. Prepare fruit and vegetables. 3. Prepare, combine and shape. 4. Select and adjust the cooking process. 5. Weigh and measure. 6. Preparation of equipment. 7. Water based methods. 8. Dry heat based methods. 9. Using the grill. 10. Using the oven. 11. Make sauces. 12. Use of raising agents. 13. Make a dough. 14. Shaping and finishing a dough. 15. Test for readiness. 16. Seasoning.
	<b>STAGE 3</b> (GCSE 5-6)	Produce detailed research on special diets and allergies. Research food eaten during as part of religious customs and festivals. Research suitable dishes for special diets. Produce a step by step guide to make a vegetable stir fry and gluten free banana and chocolate muffins	<b>GLUTEN FREE CHOCOLATE AND BANANA MUFFINS PRACTICAL:</b> All pupils to be able to demonstrate: 1. Knife skills. 2. Prepare vegetables. 3. Weigh and measure. 4. Line a bun tray. 5. Use the oven. 6. Use a raising agent. 7. Test for readiness.	Produce detailed research on the origins of Stollen. Produce a time plan to make gingerbread biscuits including timings, health and safety and quality points. Produce a detailed fact sheet on the traditions of Christmas desserts, cakes and biscuits.	Research the origins of Parkin. Produce a report of the traditions of eating Parkin during October and bonfire night. List cakes and biscuits that can be made using the melting method. Produce four detailed gingerbread designs. Designs are labelled and annotated.	Identify traditional foods originating from parts of the UK. Produce a comic strip to illustrate the main foods eaten and cooking methods used during different periods of time. Complete a taste test of three types of Bakewell tarts. Explain how to make a traditional Bakewell tart.	Research what is afternoon tea in detail. Research sweet and savoury dishes suitable for afternoon tea. Produce a detailed recipe of how to make chosen sweet and savoury product. Produce a detailed evaluation of chosen dishes.	List a selection of sweet and savoury dishes suitable for afternoon tea. Complete a detailed evaluation of taste testing of a selection of sweet and savoury dishes. Produce a detailed design idea for a sweet and savoury product.	
	<b>STAGE 2</b> (GCSE 3-4)	Research foods forbidden as part of religious diets. Produce a detailed evaluation of taste testing a selection of food products. Produce a detailed recipe to make gluten free banana and chocolate muffins.				Read through, highlight key information on the history of food, and complete a set of questions. Complete questions on the history of Eccles cakes. Produce an evaluation of the disassembly of traditional products. Produce a recipe to make Eccles cakes and Cornish pasties.	Use descriptive words to explain the taste, texture and appearance of a range of sweet and savoury dishes. Produce a presentation idea of how to present chosen sweet and savoury product.		
	<b>STAGE 1</b> (GCSE 1-2)	Comment of the taste, texture, appearance and price of a selection of sweet and savoury vegetarian, vegan, lactose and gluten free products. Produce a detailed design a suitable recipe for a special or religious diet. Design a detailed drawing of how to present vegetable stir-fry and gluten free muffins.		Produce a mood board with foods that are eaten during bonfire night. Use descriptive words to explain the taste, texture and appearance of a range of Christmas desserts, cakes, biscuits and Stollen. Produce a collage of piped gingerbread biscuits.		Complete research on the origins of traditional dishes from Lancashire. Use descriptive words to explain the taste, texture and appearance of an Eccles and Chorley cake. Identify ingredients used in traditional Eccles cakes and Cornish pasties.			