

Food

Autumn term 1	Autumn term 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Students who opt for Food in year 9 will develop and build their knowledge from year 8, studying the Eatwell Guide, the functions of nutrients, food labelling, meal analysis and food safety. Students will study nutritional needs at different life stages, energy needs at different life stages, the reasons for selecting ingredients and how cooking methods impact nutritional value. Skills: Planning, evaluating, Layering, rubbing in method, shaping, knife</p>	<p>Students will study factors affecting food choices due to allergies, intolerances, medical or religious needs, nutritional needs, cooking methods and British and International Cuisines</p> <p>Skills: Planning, evaluating, Setting, creaming, measuring, pastry making, sauce making</p> <p>-Learn how critical evaluate work</p>	<p>Students will study the legal requirements for packaging and the reasons behind them</p> <p>Students will begin to study the environment in which hospitality and catering providers operate</p> <p>Skills: Planning, evaluating, pastry making, sauce making</p> <p>-Learn how critical evaluate work</p>	<p>Students will develop knowledge in what foods are grown in Britain and the effects of food miles.</p> <p>Skills: Planning, evaluating, shaping Team planning Research</p> <p>-Learn how critical evaluate work</p>	<p>Students will understand the source, seasonality and characteristics of a broad range of ingredients</p> <p>All students will develop understanding on the uses of a range of equipmen</p> <p>Skills: Planning, evaluating, Binding, research</p> <p>-Learn how critical evaluate work</p>	<p>Students will understand the environment in which hospitality and catering providers operate.</p> <p>Skills: Planning, evaluating, Separation of eggs, different rising agents, kneading,</p> <p>-Learn how critical evaluate work</p>

skills, creaming method, whisking, mixtures, -Learn how critical evaluate work					
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