

Curriculum Map - Year 9 - Food (2023-24)



Topic name	Term	Skills developed	Link to NC subject content	Prior learning	Next link in curriculum
Healthy eating guidelines and dietary disorders	Autumn	 Understand government guidelines for healthy eating Understand the link between malnutrition and dietary disorders 	Understand and apply the principles of nutrition and health	Yr 7 and 8 healthy eating and nutrition	 Practical sessions to reinforce correct procedures. Food choice, labels
The cooking of food – baking, poaching and meat cookery	Winter	Understanding the process of cooking and its effect on sensory factors	Combining ingredientsAwareness of taste, texture and smell	Practical tasks in both year 7 and 8	Function and characteristics of nutrients
Raising agents – looking further into the use of bicarbonate of soda, yeast and baking powder	Spring	Knowledge of ingredients – their form, function and use in food preparation.	Understand and use the properties of materials to achieve functioning solutions	Yr 7 bicarbonate of soda Yr8 - yeast	Practical skills to reinforce theory
Supermarket survey and research task – working together, linking information and wider thinking.	Summer	Looking at foods available in the supermarkets and discussing cost, provenance, sustainability of production etc.	use research and exploration, such as the study of different cultures, to identify and understand user needs use research and	Research and analysis tasks in Yr7 and 8	Practical tasks to clarify understanding of theoretical concepts learned and reinforcing practical skills







Evaluation of results and conclusions drawn from evidence.	analyse the work of past and present professionals and others to develop and broaden their understanding
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