

SUBJECT: Catering

Year: 9

Topic(s) to be covered:

Around the World Foods

In this project students will begin by developing their knowledge and understanding of food hygiene and safety in the kitchen, exploring risk assessment and key temperatures. Alongside this they will focus on food from around the world.

Assessment Procedures:

Throughout the whole term in food students will undergo assessment of their practical abilities. These will cover their ability within a practical lesson, to be organised, work safely and hygienically, produce a quality product, and follow all procedures for practical lessons.

Further assessment on their knowledge and understanding of the topic areas will take place in the form of:

1. Risk Assessment - students will carry out an independent risk assessment
2. Country Portfolio - students will build a detailed portfolio on a country of their choosing
3. End of unit test - a written assessment test paper.

Homework guidance:

Homework will be set every 2 weeks. Each homework should take between 1 - 2 hours to complete.

Enrichment opportunities:

No trips or additional activities are planned for this term.

Due to the practical element of this subject, students are asked to make a contribution towards the cost of ingredients provided for some practical lessons.

How can you help?

Students are encouraged to practice the skills they learn in Food Technology at home and every opportunity you can give your child to do so will benefit them greatly. In year 9 pupils will need greater practical skills and an ability to self-manage and plan meals. Allow your child the opportunity to do so in the home environment.

Useful Websites

www.bbcgoodfood.co.uk - recipes & ingredient information