

Department	DT
Year	9
Qualification	KS3 Food / Tex

BCHS Curriculum Map 2016-2017

Term	<u>Autumn Term 1</u>								
Autumn 1	Topic	Recap Eatwell plate, Macro nutrients: Protein, Carbohydrate, Fat. Diet related disorders	Micronutrients	Intro to Licence to cook Fruit & veg Eatwell Plate / 5 Day Vit & min of tomatoes, onions. Seasoning Adaption of recipes to meet the needs of others	FPT Ragu Reduction sauce Prep of onion	Cross contamination, times & temp, bacteria Mexican cuisines Healthier options.	FPT: Fajitas Safe meat prep, cross contamination. Marinades	Meat section Eatwell Plate Protein Animal welfare	FPT: Chicken Rogan Josh Cross contamination, times & temp, bacteria Safe meat prep Use of spices to flavour
	Assessment				Initial practical assessment.				Practical assessment.

Autumn 2	Autumn Term 2							
	Topic	Bread, rice & cereals Carbohydrates	FPT: Marble Pear Tray Bake Creaming, aeration, folding, marbling	Staple products Wise Food shopping	FPT: Savoury Rice Absorption Using hob, controlling heat	Enquiry planning: Shepherds Pie. Composite dishes Teamwork Special Diets, food allergens & intolerances	Enquiry FPT: Shepherds Pie. Cross contamination, times & temp, bacteria Safe meat prep	Food labels for special diets End of unit assessment.
	Assessment							End of unit assessment
Spring 1	Spring Term 1							
	Topic	<u>Clocks Project</u> Health & Safety Intro to Textiles	Designing for a client Creating an inspiration board.	Review of existing products	Design lesson	CAD/CAM design lesson	Sublimation printing and process, using CAM	

	Assesment				Assessment on design work			
Spring 2	<u>Spring Term 2</u>							
	Topic	Fabrics Enquiry	Embellishments	Clock practical – Construction techniques	Clock practical Finishing techniques Use of overlocker	End of unit assessment.		
	Assessment				Practical assessment	End of unit assessment.		
Summer 1	<u>Summer Term 1</u>							
	Topic	<u>Multicultural Bread</u> Product analysis of existing products	FPT: Multicultural breads in groups.	Sensory testing	Research of basic ingredients used in bread making.	Traditional bread – methods, techniques, functions, quality control	FPT: Traditional bread	Design task – creating own multicultural bread.
	Assessment				Research assessment.			
Summer 2	<u>Summer Term 2</u>							
	Topic	Development of ideas and planning	FPT: Own multicultural bread	Nutritional Analysis of own multicultural bread	Evaluation	Taster sessions for Yr10	Taster sessions for Yr10	Taster sessions for Yr10

	Assessment		Practical assessment		End of unit assessment.			
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