

Year 9 – Food Tech

What will be studied?

Topic(s)

Autumn Term: Nutrients (health and functional properties)

Carbohydrates, Proteins, Fats and Oils, Vitamins and Minerals, Water.

Winter Term: Easter cake competition

Finishing Techniques, Raising Agents, Flavouring, Colouring, Icing, Piping and Garnishing.

Spring Term: Nutritional needs and Health.

Making informed choices, Energy needs, How to carry out a nutritional analysis, Diet, Nutrition and Health, Food Production.

How do you assess the learning?

Through the measuring of pupils designing, making and evaluating of a product. Students are also given home learning to support lesson content.

End of Year Examination

How will I be assessed at the end of the year?

Pupils sit a 1 hour written exam at the end of the year.

How can I help my child?

Guidance and advice

Food and Nutrition:

Encourage your child to cook at home.

There are plenty of cooking programmes on the TV that your child can gain inspiration from.

Website:

www.bbcgoodfood.com/content/recipes/special-diets

Information:

Recipes for special diets

Website:

www.fairtrade.org.uk

Information:

Information and resources about fair-trade and sustainability

Websites:

www.soilassociation.org/

Information:

Organic food information

Website:

www.bbc.co.uk/food

Information:

Recipes

Website:

<https://sites.google.com/site/foodrevision>

Information:

Revision, past papers & controlled assessment advice

Website:

www.bbc.co.uk/schools/gcsebitesize/design/foodtech/

Information:

BBC Bitesize food technology area – tests, activities, videos

Website:

www.nutrition.org.uk

Information:

Information & resources

Website:

www.vegsoc.org