

Overview (Key Stage 3)

Year	Year 9 Culinary Arts					
Foci	Year 9 is a transition year where these students have made a choice to take this subject. It will be immersive and use some of the H and C syllabus which will lead into the actual 2 year H and C qualification if they choose to continue into year 10.					
Time	HT1	HT2	HT3	HT4	HT5	HT5
Project	How food can cause ill health	Hospitality and Catering providers	Menu planning	Cooking with commodities	Cooking techniques	Mini Brief
Subject	Food safety	Understanding how catering providers work	Understanding/ Importance of nutrition when planning meals	Understanding commodities and their uses	Upskilling dishes and learning improvement techniques	Creating a mini portfolio/project in small teams
Key Idea	Recap/revision from Y8	Looking at the H and C industry	Recap/revision from Y8	Cooking with variety of commodities	Demos and practicals	Research/plan/cost, investigation
Spec. Ref	N/A	N/A	N/A	N/A	N/A	N/A
Driving Question	What do I know and what can I learn about food safety	How can I investigate and research the H and C industry	How can I make my own nutrition knowledge resources	What are commodities and how do I use them	How can I improve and practise my skills	How do I go about researching/planning for a brief
Topics	Food related causes of ill health, food poisoning, symptoms, food safety hazards and risks, control measures, food safety regs.	Types of establishments, types of food produced, structure of industry, job roles, factors affecting success of business..	Functions and sources of nutrients, Specific diets and age groups, cooking methods and effects of cooking on nutrition, balanced diets,	Producing a range of dishes using Meat, Fish, Poultry, Eggs, Dairy and vegetarian alternatives.	Advanced knife skills, soups, salads, veg cuts, cake making, pastry and sauce making.	Cooking range of dishes including- Vegetarian, Vegan, Dairy free, Gluten free, Low fat, Healthy school meals-other



LEARNING TOGETHER, ACHIEVING EXCELLENCE:
CURRICULUM OVERVIEW - Long term plan - Year 9
Culinary Arts

			considerations, customer needs, timeplans, food quality-labels etc			diets-allergies and intolerances
Assessment	Ongoing formative assessment and summative assessment termly					