

Culcheth High School Key Stage 3 Curriculum Map 2020 - 2021

Food Preparation and Nutrition Year 9

EDUQAS



| | Autumn Term 1 | Autumn Term 2 | Spring Term 1 | Spring Term 2 | Summer Term 1 | Summer Term 2 |
|--|---|--|---|--|---|---|
| Key Concepts | <p>Food Spoilage</p> <ul style="list-style-type: none"> - causes - prevention <p>Healthy Eating</p> <ul style="list-style-type: none"> - Eatwell Plate - Dietary Goals <p>Basic Nutrition</p> <ul style="list-style-type: none"> - 5 nutrients - Functions - Fibre/water | <p>Meal Planning</p> <ul style="list-style-type: none"> - points - special diets - recipe adaptation <p>Fruit and Veg</p> <ul style="list-style-type: none"> - classification - provenance - prep/cooking - storage - uses in food prep - | <p>Fruit and Veg</p> <ul style="list-style-type: none"> - nutrition - processing <p>Eggs</p> <ul style="list-style-type: none"> - provenance - nutrition - storage | <p>Eggs</p> <ul style="list-style-type: none"> - properties - uses in food prep <p>Milk</p> <ul style="list-style-type: none"> - provenance - types - processing - nutrition - uses | <p>Milk Products</p> <ul style="list-style-type: none"> - provenance - types - nutrition - processing - uses in food prep | <p>Meat</p> <ul style="list-style-type: none"> - provenance - cuts - nutrition - storage - cooking methods - uses |
| Themes | <p>Food Spoilage</p> <p>Healthy Eating</p> <p>Nutrition</p> | <p>Meal Planning</p> <p>Fruit and Veg</p> | <p>Fruit and Veg</p> <p>Eggs</p> | <p>Milk</p> <p>Eggs</p> | <p>Milk Products</p> | <p>Meat</p> |
| Writing Whole school literacy focus | <p>Subject specific vocabulary</p> <p>Evaluation techniques</p> <p>Reading, comprehension and writing skills.</p> | <p>Subject specific vocabulary</p> <p>Evaluation techniques</p> <p>Reading, comprehension and writing skills.</p> | <p>Subject specific vocabulary</p> <p>Evaluation techniques</p> <p>Reading, comprehension and writing skills.</p> | <p>Subject specific vocabulary</p> <p>Evaluation techniques</p> <p>Reading, comprehension and writing skills.</p> | <p>Subject specific vocabulary</p> <p>Evaluation techniques</p> <p>Reading, comprehension and writing skills.</p> | <p>Subject specific vocabulary</p> <p>Evaluation techniques</p> <p>Reading, comprehension and writing skills.</p> |
| Spiritual, Moral, Social and Cultural theme (SMSC) Fundamental British Values | <p>Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials.</p> | <p>Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials. Ethical/organic food production.</p> | <p>Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials. Ethical/organic food production.</p> | <p>Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials. Ethical/organic food production.</p> | <p>Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials. Ethical/organic food production.</p> | <p>Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials. Ethical/organic food production.</p> |

Culcheth High School Key Stage 3 Curriculum Map 2020 - 2021

Food Preparation and Nutrition Year 9

EDUQAS



| | | | | | | |
|---|--|---|---|--|--|--|
| Key Assessment Focuses, Suggested Assessments and Feedback Week | Verbal feedback for practical tasks and written evaluations. Marked work with written feedback. QMA 1 Food Safety/Healthy Eating Test | Verbal feedback for practical tasks and written evaluations. Marked work with written feedback. QMA 2 Meal Planning Test | Verbal feedback for practical tasks and written evaluations. Marked work with written feedback. QMA 3 Fruit and Veg Test | Verbal feedback for practical tasks and written evaluations. Marked work with written feedback. QMA 4 Eggs Test | Verbal feedback for practical tasks and written evaluations. Marked work with written feedback. QMA 5 Dairy products Test | Verbal feedback for practical tasks and written evaluations. Marked work with written feedback. PPE |
| Special Events | McMillan Coffee Morning. | Christmas Bake Off Competition. | Charity cake sale. | Easter Bake Off Competition | Summer Gateau Competition. Masterchef Competition at WVRC. | |
| Possible Visits | | | | | | |