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| **YEAR 9 2021-2022 Spring TERM**  **‘An ambitious curriculum that meets the needs of all’**  **Medium Term Planning - Topic: Raising Agents & Foods Around the World** | |
| **Curriculum Intent** | **In addition to working further on objectives from Year 8, pupils will be taught, following National Curriculum guidelines, the following this term:**   * develop technical skills needed to produce a range of bakery dishes and foods from around the world * build knowledge and understanding of raising agents and how they work in baked products * be able to use different methods for bakery: whisking, melting, rubbing in, creaming, shortening * know how to test whether products are cooked * know the reasons why diets differ from country to country * understand the effects on diet of a range of factors including poverty, war, climate, religion * evaluate and test their products and the work of others * understand and apply the principles of healthy eating and the Eatwell Guide, learned throughout year 7 and 8 to diets from around the world * cook a range of bakery items and a range of dishes from around the world * know the diets of Britain, Spain, Italy, China and India * become competent in selecting and preparing ingredients; using utensils and electrical equipment; applying heat using frying, boiling and baking; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients * follow recipes either by demonstration or instruction sheets and be able to make suggestions for adapting recipes.   Skills during practical work:   * weighing & measuring * know and understand the safety and hygiene rules and be able to apply them * understand how to use raising agents and how they react during cooking * use of a range of ingredients to combine and make dishes * know when products are cooked * use of cooker, including hob and oven control * knowing how to cook meat avoiding cross contamination * be able to identify the main nutrients contained in the dishes made * be able to suggest modifications |
| **Skills/National Curriculum Links** |
| **Spiritual, moral, social, and cultural development** | **SMSC:** Consideration of peers and adults when working in a practical environment, helping and supporting others, listening and contributing in theory lessons  **PSHE/British Values:** Being aware of the difficulties faced in some countries in obtaining sufficient food for a healthy diet. Consider effects of drought, famine, war. |
| **Numeracy** | **Numeracy: weighing, measuring, portion control, oven temperatures, amount of nutrients required**  **Skills Builder: weighing and measuring, use of domestic appliances, evaluation & suggesting improvements, creativity, solving problems, teamwork, supporting others, knowledge of health and nutrition** |
| **Literacy** | **Vocabulary Tier 2: ingredients, equipment**  **Vocabulary Tier 3: carbon dioxide, chemical reaction, leavening, unleavened**  **Reading: Reading to find information from resource sheets**  **Writing: Answering questions, writing evaluations and justifying practical choices**  **Oracy: Answering questions, evaluating their dishes at the end of practical lessons** |
| **Becoming future ready** | **Careers/Employability:** chef, product development, bakery technician |
| **Adaptation** | Throughout this topic, quality first teaching will provide differentiation:  **By product:** the quality of finished food products  **By resource:**  support sheets and extension sheets are provided  **By Intervention**: by providing different levels of supervision and support  **By Progressive Questioning:** exploring pupils’ understanding through interactive dialogue.  **By Grouping:** according to prior attainment, gender, social preference, preferred learning style.  **By Task:**Pupils should be involved in the identification of targets which are meaningful to them and in the selection of an appropriate task from the given range.  **By Offering Optional Activities:** In class or as homework, to extend learning.  This QFT/SEND provision will be explicit within the lesson-by-lesson schemes of work. |
| **QFT/SEND Provision** |
| **Implementation**  **Curriculum Delivery** | To be able to:   * Identify nutrients and nutritional profile of dishes * Explain how raising agents work and react in baked items * Use mechanical methods to incorporate air into mixtures * Describe factors that affect diet in different countries * Describe the main factors that cause diets to vary around the world * Explain nutritional consequences of dietary variation around the world * Describe traditions in different countries (Italy, India, Spain, Britain, China) * Describe main foods grown, reared and caught in the 5 focus countries) * Carry out practical work in an organised manner * Use raising agents correctly * Test bakery products * Follow health, safety and hygiene requirements in practical work * Show regard for timekeeping and completing work within the time set * Use ovens and hobs safely * Decide when products are cooked and be able to test for this * Explain the importance of good hygiene * Demonstrate high standards of hygiene when working in a kitchen   Red denotes interleaving; aspects of knowledge covered previously. |
| **Learning Outcomes (Core Knowledge)** |
| **Current learning to be developed in the future within:** | Food choice will be studies in the next term and this will use content from Foods Around the World from term 2 and Nutrition and Special diets from Term 1. |
| **Assessment** | Refer to assessment maps for formative and summative assessment opportunities. |
| **Impact** | Attainment and Progress – Refer to assessment results / data review documentation. |

