YEAR 9 2023-24 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:**
Skills/National Curriculum Links	• 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
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:

QFT/SEND Provision	**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.
Implementation Curriculum Delivery	To be able to:
Learning Outcomes (Core Knowledge)	• 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.
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.