



**OVERVIEW**

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. We base all our learning and assessment around our ethos of Design, Make, Evaluate and Knowledge. In Year 9 students will be introduced to the Hospitality and Catering industry with a focus on practical skills and learning about food safety and food poisoning. Pupils will also start to understand the different roles within the kitchen (kitchen brigade). Students will learn a range of high-level skills. Students will recap on prior preparation and cooking skills as well as working on a range of more challenging skills and learn high level knife skills.

**Aut**

**Fake away**

1. Health and safety, 4 C's
2. Food poisoning
3. Vegetable minestrone soup
4. Burrito
5. Chow Mein

**Assessment:**

**Planning** – Demonstrating understanding of equipment and ingredients required, with a focus on The 4 C's and food poisoning.

**Make** – Quality of practical skills, with a focus on Adding Flavour to dishes.

**Evaluate** – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

**Knowledge** – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning

**Spr**

**Fake Away**

1. Chocolate Log
2. Mushroom Risotto
3. Chickpea and spinach curry
4. Meatball sub
5. Cream Egg Brownies

**Assessment:**

**Planning** – Demonstrating understanding of equipment and ingredients required, with a focus on The 4 C's and food poisoning.

**Make** – Quality of practical skills, with focus on Vegetarian alternatives and Dovetailing.

**Evaluate** – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

**Knowledge** – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning.

**Sum**

**Fake away**

1. Cottage Pie
2. Fish and Chips
3. Steamed dumplings
4. Bread crumb chicken burger
5. Fake away project
6. Final fake away project dish

**Assessment:**

**Planning** – Demonstrating understanding of equipment and ingredients required, with a focus on the 4 C's and food poisoning.

**Make** – Quality of practical skills, with focus on encasing foods and complete dishes.

**Evaluate** – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

**Knowledge** – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning.

**Useful resources for supporting your child at home:**

Ms Streams -> Cooking with Kershaw practical demonstrations  
BBC Good Food

**Homework:**

None set at KS3 for Cooking and Nutrition.