

Year 9- Food Preparation and Nutrition (Learning Intentions)

Lesson 1 Learning Intentions	Lesson 2 Learning Intentions	Lesson 3 Learning Intentions
<ul style="list-style-type: none"> To understand the impact of food waste on the environment. To look at which products we waste the most in UK households. To look at ways we can reduce food waste. 	<ul style="list-style-type: none"> To understand the three different types of raising agents: chemical, biological, mechanical. To look at how raising agents work and the products they are used in. To understand what happens if too much raising agent is used. 	<p>Practical Lesson- Blueberry Muffins</p> <ul style="list-style-type: none"> To understand the role of raising agents in the recipe. To look at the creaming method and how it helps muffins to rise. To safely use the oven. To understand radiation as a heat transfer method.
Lesson 4 Learning Intentions	Lesson 5 Learning Intentions	Lesson 6 Learning Intentions
<ul style="list-style-type: none"> To understand the term 'ethical food choice'. To look at pros and cons of intensive/organic farming methods. To look at foods that have been genetically modified. 	<p>Practical Lesson- Quorn Burrito</p> <ul style="list-style-type: none"> To look at Quorn as a protein alternative (ethical food choice). To link recipe to Mexican cuisine. To use bridge and claw cutting techniques to prepare ingredients. 	<ul style="list-style-type: none"> To understand sustainability linked to food. To look at the impact of non-sustainable foods. To understand food security. To look at the impact of food security worldwide.
Lesson 7 Learning Intentions	Lesson 8 Learning Intentions	Lesson 9 Learning Intentions
<p>Practical Lesson- Yoghurt Pizza</p> <ul style="list-style-type: none"> Demonstrate the use of radiation as a method of heat-transfer. To demonstrate the use of yogurt as a raising agent. To demonstrate the use of micro-organisms in cooking. 	<ul style="list-style-type: none"> To understand the ways in which food choice can be affected. To look at culture and religion as a factor affecting food choice. To understand how medical conditions and allergies can have an impact on food choice. 	<p><i>PAZ LESSON</i></p>

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<ul style="list-style-type: none"> To understand the importance of kneading in bread/pizza making. 		
<p style="text-align: center;">Lesson 10 Learning Intentions</p>	<p style="text-align: center;">Lesson 11 Learning Intentions</p>	<p style="text-align: center;">Lesson 12 Learning Intentions</p>
<ul style="list-style-type: none"> To understand how packaging and labelling is used to protect the consumer. To look at the legality of food labelling. To understand the differences between date marks on food packaging. 	<p>Practical Lesson- Sweet & Sour Chicken</p> <ul style="list-style-type: none"> To use the bridge and claw cutting techniques. To follow the recipe to make sweet and sour chicken. To safely prepare chicken without cross-contamination. To understand the different ways, we can check chicken is safe to eat when cooked. 	<p>Practical Lesson- Raspberry Buns</p> <ul style="list-style-type: none"> To understand the rubbing-in method and why it is used in baking. To have an awareness of the safe levels of sweet sugars in the diet. To understand radiation as a heat transfer method.