

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

	<ul style="list-style-type: none"><li>• To demonstrate the use of micro-organisms in cooking.</li><li>• To understand the importance of kneading in bread/pizza making.</li></ul>	<ul style="list-style-type: none"><li>• To understand how medical conditions and allergies can have an impact on food choice.</li></ul>	
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