

Assessment and Home learning overview		Year 9 Food Term 3
Assessment	Time	Assessment Details
You will be assessed on your theoretical knowledge and understanding shown in your booklets and in an assessment, along with your practical work.	Work through year.	<ol style="list-style-type: none"> 1. Assessment of booklet showing understanding 2. Written assessment in lesson at AP3. 3. Practical work. All these combine to create your grade.
Key online resources:		
https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&type=pdf		

Week	Date	Knowledge retrieval task	Activity/ Help resource
1&2	21/04/25	Develop a recipe for someone with dietary requirements. Plan a menu Modify recipes to promote healthy eating. Use the creaming or all in one method to make cookies.	To revisit baking techniques inspired from a different culture https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&type=pdf
5&6	04/05/25	Theory Use the oven safely with support. Meeting the needs of special dietary requirements/lactose and gluten intolerances, food choices	Create a Savoury dish that celebrates Indian cuisine. To practise the importance of meeting the nutritional needs of a vegetarian/ vegan/ gluten intolerance. https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&type=pdf
7&8	18/05/25	Focus on key skills: International cuisine and design development. Focus on key skills: Handle and prepare Portion control. Special dietary requirements. Protein HBV	To and state why the macronutrients and micronutrients are important in the diet. protein HBV Recap practical from last lesson. https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&type=pdf
9&10	08/06/25	Theory Focus on key skills: whisk a pancake mix to the correct consistency. Use the hob - boil,	Q & A which skills are being revisited? H & S using the hob and oven.

		simmer with support. Use the oven safely with support.	https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&type=pdf
13&14	22/06/24	Focus on key skills: Use the oven safely with support. Mixing separating Planning a menu	Read L.O. for the spaghetti carbonara. • Identify new key skills and skills revisited. • Focus on how to make different batters. • Q & A H & S using the oven. https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&type=pdf
17&18	05/07/25	Theory evaluation, allergies and intolerances, evaluating food and the different types of aeration, seasonal. LBV protein for vegetarian	Allergies and intolerances, evaluating food and the different types of aeration, seasonal. LBV protein for vegetarian https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&type=pdf