

Assessment and Home learning overview		Year 9 Food Technology
Assessment	Time	Assessment Details
MCQ Test on knowledge gained both short term and over time.	30 mins	You will complete a 25-question multiple choice assessment in class testing your knowledge on your prior learning.
Key online resources:		
YEAR 9 KNOWLEDGE ORGANISER NEW.pdf		

Week	Date	Knowledge retrieval task	Activity/ Help resource
1&2	08/01/23 15/01/24	Chicken fried rice Deeper knowledge of Macronutrients.	
3&4	22/01/24 29/01/24	Spanish omelette - Eat well guide deeper knowledge of macronutrients.	Ingredients and method of the recipe macronutrients, researching the source and function for a healthy diet YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
5&6	05/02/24 12/02/24	Theory Deeper knowledge intolerances and allergies.	Ingredients and method of the recipe macronutrients, researching the source and function for a healthy diet YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
7/8	26/02/24 04/03/24	Swiss roll moulding, shaping, rolling presentation.	Ingredients and method of the recipe macronutrients, researching the source and function for a healthy diet YEAR 9 KNOWLEDGE ORGANISER NEW.pdf

9/10	11/03/24 18/03/24	Fish / chicken goujons Identify a deeper knowledge of macronutrients, researching the source and function for a healthy diet.	Ingredients and method of the recipe macronutrients, researching the source and function for a healthy diet YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
11/12	25/03/24	Theory – cooking skills/ techniques and loss of nutrients	Ingredients and method of the recipe macronutrients, researching the source and function for a healthy diet YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
13/14	15/04/24 22/04/24	Layered dessert. Identify a deeper knowledge of macronutrients, researching the source and function	Ingredients and method of the recipe macronutrients, researching the source and function for a healthy diet YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
15/16	29/04/24 06/05/24	Cheese pastie Identify a deeper knowledge of macronutrients, carbohydrates researching the source and function for a healthy diet.	Ingredients and method of the recipe macronutrients, researching the source and function for a healthy diet YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
17/18	13/05/24 20/05/24	Theory- Roles in the hospitality and catering industry	Ingredients and method of the recipe. Identify how to store food in a refrigerator to prevent cross contamination. YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
19/20	27/05/24 03/06/24	Choux buns Identify how to store food in a refrigerator to prevent cross contamination.	Ingredients and method of the recipe. Identify how to store food in a refrigerator to

			prevent cross contamination. YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
21/22	10/06/24 17/06/24	Rogan josh curry Identify how to store food in a refrigerator to prevent cross contamination.	Ingredients and method of the recipe. Identify how to store food in a refrigerator to prevent cross contamination. YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
22/23	24/06/24 01/07/24	Quick lasagna Pupils will identify the career opportunities in food technology and hospitality and catering.	Ingredients and method of the recipe. Identify careers in catering and hospitality .YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
24/25	08/07/24 15/07/24	Theory- budgets and planning a menu	Ingredients and method of the recipe. Identify careers in catering and hospitality .YEAR 9 KNOWLEDGE ORGANISER NEW.pdf
27	22/07/24	Fulwood Challenge Show skills	Ingredients and method of the recipe Complete the booklet Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques YEAR 8 KNOWLEDGE ORGANISER NEW.pdf