

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. You will also be graded on your practical skills this year including an assessment practical in the assessment time.
Key online resources:		
<a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a>		

Week	Date	Knowledge retrieval task	Activity/ Help resource
1&2	03/09/24	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 cakes. <b>Demonstration- Lemon drizzle muffins lemon curd centre</b>	To make a gluten free meal that could be either a meat or vegetarian dish. To revisit baking techniques inspired from a different culture <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a>
3&4	16/09/24	<b>Practical-Lemon drizzle muffins lemon curd centre</b> Equipment Ingredients Recipes- skills moulding, shaping, injecting a soft gooey centre	Use the creaming or all in one method to make cakes. Inject a lemon curd to provide a soft gooey centre enhancing skills in baking. Using a piping technique <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a>
5&6	30/09/24	<b>Theory</b> Use the oven safely with support. Meeting the needs of special dietary requirements/lactose and gluten intolerances, food choices  Demonstrate <b>chicken curry and rice</b>	Create a Savoury dish that celebrates Indian cuisine. To practise the importance of meeting the nutritional needs of a vegetarian/ vegan/ gluten intolerance. <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a>

7&8	14/10/24	<p><b>Practical</b> Focus on key skills: International cuisine and design development. Focus on key skills: Handle and prepare. Cook a savoury vegetarian meal or snack. Portion control. Special dietary requirements.</p> <p><b>Chicken curry with rice</b></p>	<p>To and state why the macronutrients and micronutrients are important in the diet. Carbohydrates protein fats and sugars</p> <p>Recap practical from last lesson. What key skills did we use?</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a></p>
9&10	28/10/24	<p><b>Theory</b> Focus on key skills: Mix, stir knead ingredients. Use the hob - boil, simmer with support. Use the oven safely with support.</p> <p><b>Demonstrate Quorn chilli wraps</b></p>	<p>Q &amp; A which skills are being revisited?</p> <p>H &amp; S using the hob and oven.</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a></p>
11&12	11/11/24	<p><b>Practical</b> Focus on key skills: Mix, stir knead ingredients. Use the hob - boil, simmer with support. Use the oven safely with support.</p> <p><b>Quorn chilli wraps</b></p>	<p>To modify a meat-based recipe creating to adapt a recipe to make a savoury dish. To start to name the micronutrients state why they are important in the diet.</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a></p>
13&14	25/11/24	<p>Focus on key skills: Use the oven safely with support. Mixing separating Planning a menu</p> <p><b>Demonstration-marble cake</b></p>	<p>Read L.O. for the marble cake. • Identify new key skills and skills revisited. • Focus on how to make different batters. • Q &amp; A H &amp; S using the oven.</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a></p>
15&16	09/12/24	<p>Focus on key skills: Mix, stir or whisk ingredients. Use the oven whisking technique and creaming , melt with support. Use the oven safely with support</p> <p><b>Marble cake</b></p>	<p>Follow the recipe, prepare, and cook. • Check to test cooked. • Wash up and tidy away. • Complete write up.</p> <p><a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=910&amp;type=pdf</a></p>