

Year 9

Topic Overview



Autumn Term

Students will be introduced to the AQA Unit Award Scheme and explain how this differs from the AQA Units achieved in from 7/8

They will be able to recognise signs and symptoms of food poisoning and say how to prevent this from happening. They will have confidence to handle and prepare foods in a safe and hygienic manner, as well as being able to identify hazards and store foods safely in the fridge, freezer or cupboard.

Spring term

Students will be able to identify ingredients and work independently cook a variety of foods from scratch including foods from other countries.

They will understand the importance food temperatures and identify foods at risk from spoilage and high risk foods.

Summer term

Students will understand and discuss information that is needed by law to be on a food label and discuss the traffic light system.

They will be able to follow recipes to cook simple meals and use prior knowledge about cooking skills to achieve this.

They will measure and weigh ingredients accurately and understand why this is important.