



		Autumn Term	Spring Term	Summer Term
<b>Year 9</b>	<b>Topic</b> Big question / Overview	<b>Nutrients</b> <ul style="list-style-type: none"> <li>• Proteins</li> <li>• Carbohydrates</li> <li>• Fats</li> <li>• Vitamins</li> <li>• Minerals</li> </ul> <b>Special diets</b> <ul style="list-style-type: none"> <li>• Portion sizing</li> <li>• Different life stages</li> <li>• Special diets</li> <li>• Diet related illness</li> </ul>	<b>Food science</b> <ul style="list-style-type: none"> <li>• Heat transfer</li> <li>• Functional and chemical properties of protein, carbs &amp; Fats</li> <li>• Raising agents</li> </ul> <b>Food safety</b> <ul style="list-style-type: none"> <li>• Food spoilage</li> <li>• Microorganisms</li> <li>• Bacterial contamination</li> <li>• Buying, storing, preparing, and cooking food</li> </ul>	<b>Food Choice</b> <ul style="list-style-type: none"> <li>• Food choice (religion, culture, moral, ethical, medical)</li> <li>• British Cuisine</li> <li>• International Cuisine</li> <li>• Food labelling and marketing</li> </ul>
	Disciplinary knowledge/skills	Practical cooking skills Retaining nutritional value when cooking food Planning meals for restricted diets. Completing nutritional analysis	Practical cooking skills Completing practical investigations on the functional and chemical properties of ingredients Preventing bacterial contamination	Practical cooking skills Planning dishes for specialist groups Understanding food packaging
	New vocabulary			
	Links to ...			