

Long Term Plan: Food and Nutrition Year 9



	W/B 10/09	W/B 17/09	W/B 24/09	W/B 01/10	W/B 08/10	W/B 15/10	W/B 29/10	W/B 05/11	W/B 12/11	W/B 19/11	W/B 26/11	W/B 03/12	W/B 10/12	W/B 17/12
Term 1	Nutrition	Nutrition	Nutrition	High Risk Foods	High Risk Foods	Assessment	High Risk Foods	Quality Checks	Quality Checks	Environmental Issues	Environmental Issues	Environmental Issues	Environmental Issues	Assessment
	Eat well guide and food groups	Practical- light lunch	Dietary needs of teenagers	High risk foods	Practical- Chicken Stir Fry	Test	Feedforward Practical- Chilli	Production plan for cooking	Practical- Risotto	Related food issues e.g organic production, factory farming	Practical- Cottage Pie	Related food issues e.g air miles, GM crops, sustainability	Practical- Tai Curry	Test
Term 2	W/B 31/12	W/B 07/01	W/B 14/01	W/B 21/01	W/B 28/01	W/B 04/02	W/B 11/02	W/B 25/02	W/B 04/03	W/B 11/03	W/B 18/03	W/B 25/03	W/B 01/04	W/B 08/04
	Multi Cultural Foods	Multi Cultural Foods	Multi Cultural Foods	Multi Cultural Foods	Properties of food	Assessment	Properties of food	Properties of food	Properties of food	Properties of food	NEA 2 Trial	NEA 2 Trial	NEA 2 Trial	Assessment
	Feedforward Cuisine around the world	Practical- Muffins	Cultural traditions and norms	Practical- kebabs	Functions of fat soluble vitamins	Test	Feedforward Practical- Pasta Bake	Practical- Tray Bake	Functions of ingredients in cakes	Practical- Egg Custard Tarts	Design brief and analysis of Mediterranean topic	Research on Mediterranean diet recipes. Choose two	Practical- make dish one under timed conditions	Practical assessment
Term 3	W/B 29/04	W/B 06/05	W/B 13/05	W/B 20/05	W/B 03/06	W/B 10/06	W/B 17/06	W/B 24/06	W/B 01/07	W/B 08/07	W/B 15/07			
	NEA 2 Trial	NEA 2 Trial	Nea 1 Trial	Nea 1 Trial	Nea 1 Trial	Assessment	Nea 1 Trial	Nea 1 Trial	Nea 1 Trial	Food Choices	Food Choices			
	Feedforward if not cooking. Practical- make dish two under timed conditions	if cooked. Sensory evaluation of dishes. Nutritional analysis and costing	Investigate the use of raising agents in baked products	Research and hypothesis to investigate	Practical- investigation 1	Practical assessment	Feedforward if not cooking. Practical- Investigation 2	Feedforward if not cooking. Practical Investigation 3	Evaluation of investigations and conclusions	Food intolerances and religious choices in regard to food	Ethical and moral issues relating to food choice. Lifestyle choices			

For information on assessments see additional assessment guidance
 Feed forward Session