

SPRING/SUMMER 2022

SUBJECT: Catering

Year: 9

Topic(s) to be covered

Bake it

In this project students will begin by developing their knowledge and understanding of the science of food in baking and recalling information about food safety and hygiene. Alongside this, they will focus on different techniques when baking a range of different desserts.

Assessment Procedures

Throughout the whole term in food students will undergo assessment of their practical abilities. These will cover their ability within a practical lesson, to be organised, work safely and hygienically, produce a quality product and follow all procedures for practical lessons.

Further assessment on their knowledge and understanding of the topic areas will take place in the form of:

1. Food science
2. Baking methods and techniques

Homework guidance

Homework will be set regularly. Each homework should take up to a 1 hour to complete. Some weeks homework will be to collect ingredients for the practical.

Enrichment opportunities:

Students are encouraged to practice the skills they learn in Food Technology at home and every opportunity you can give your child to do so will benefit them greatly. Washing up and preparation skills are key in Year 9 and the more they are familiar with these the more confident and independently they can work.

How can you help?

Students are encouraged to practice the skills they learn in Food Technology at home and every opportunity you can give your child to do so will benefit them greatly. In Year 9, students will need greater practical skills and an ability to self-manage and plan meals. Allow your child the opportunity to do so in the home environment.

Useful Websites

www.bbcgoodfood.co.uk - recipes & ingredient information