

Year 9 Food & Nutrition	Subject Intent	We want our students to be able to lead an active and healthy lifestyle. Learning Food & Nutrition will give them the ability to thrive in this. Our curriculum aims to challenge and inspire pupils to be curious about how to maintain a healthy, balanced diet, in both a theoretical and practical context. Our curriculum improves a pupil's organisation skills, literacy and provides an insight into understanding the chemical and functional properties of food. Pupils will be confident in the key practical skills required to thrive in the kitchen, and gain understanding of how food is a fuel for life. These theoretical concepts and practical skills are embedded in all that we do, in preparation for assessment in year 11 and beyond.
	KS3 Subject Narrative	Our KS3 curriculum is topic based. The key exams skills of knowledge recall, describing, analysing and evaluating are built into each topic. Pupils are assessed regularly in these key skills – which are valued equally (to mirror GCSE). Key practical skills and techniques, as well as theoretical concepts around Nutrition & Health, Food Safety, Food Science, Food Provenance and Food Choice are gradually introduced in years 7-9.
	KS4 Subject Narrative	KS3 topics and knowledge are revisited in greater complexity in years 10, in preparation for assessments in year 11. Through engaging themes including 1. Food, Nutrition & Health, 2. Food Science, 3. Food Safety, 4. Food Provenance, 5. Food Choice , we have sequenced our curriculum to allow practical progression whilst at the same time for pupils to demonstrate understanding of increasingly complex and varied theoretical content.
	Routine Assessment Strategies	We frequently use knowledge retrieval starters and low stakes quizzing in lessons to assess understanding of different topics. Pupils will act on SAR feedback at relevant points of their study. Pupils also will reflect on their practical work by completing Product Evaluation sheets

Year 9 Food & Nutrition	WHY THIS, WHY NOW?	Topic 1 – Introduction to Food Science	Topic 2 – Factors affecting Food Provenance & Choice	Topic 3 – Seasonality Project
	Enquiry questions	<ul style="list-style-type: none"> How does heat transfer when cooking food? How can cooking methods affect the final food product you make? 	<ul style="list-style-type: none"> How secure and sustainable is our current food supply? Why do food cultures exist all around the world? 	<ul style="list-style-type: none"> How can the time of year affect food choices? What factors can affect making recipe choices based on a design brief?
	Key Subject Knowledge	<ul style="list-style-type: none"> Identify methods of heat transfer in a variety of cooking methods. Describe the effect of cooking methods on the sensory profile of different dishes. 	<ul style="list-style-type: none"> Describing cultural and religious influences on food choices. Analyse the effect of food security and fair trade on the local and global food chain. 	<ul style="list-style-type: none"> Describing how seasonality affects food choices. Demonstrate how to calculate the costs of making a recipe. Analysing a nutritional profile of a dish.
	Subject Competencies	<ul style="list-style-type: none"> Recognition of good practice in the kitchen, handling a variety of different foods safely to create good quality food. Demonstrate how different raising agents can be used to demonstrate aerate food. 	<ul style="list-style-type: none"> Recognition of cultural and religious factors affecting food choice. Demonstrate awareness of how food security & fair-trade impacts producers, consumers and communities. 	<ul style="list-style-type: none"> Recognition of foods available at different times of year in the UK. Demonstrate how to calculate costs and nutritional profiles of dishes. Analysis and evaluation of tasks.
	Summative Assessments (high stakes assessments which test cumulative knowledge)	<ul style="list-style-type: none"> Self-evaluation of practical learning, with teacher written feedback. 	<ul style="list-style-type: none"> <i>(Only 1 assessment completed due to rotation with Design & Technology – assessment completed either mid-year or at the end of the year, depending on Rotation)</i> 	<ul style="list-style-type: none"> End of year Skills Review. End of module test covering Y7, Y8 & Y9 content – focused on Nutrition, Food Science (including Food Safety), Sensory Analysis & Food Provenance.
	How does this pave the way for future study?	<ul style="list-style-type: none"> Food Science is a key topic in GCSE. NEA1 contains a Food investigation task, which is worth 15% of the final GCSE grade. Practical skills are assessed in NEA2 component of GCSE course, which is worth 35% of final GCSE grade. 	<ul style="list-style-type: none"> Basic knowledge of different factors that affect food choice will become further embedded in the Food Provenance module of GCSE study, where pupils will develop an in depth understanding and explore impacts of food provenance on food choices. 	<ul style="list-style-type: none"> Basic knowledge of food seasonality will become further embedded in the Food Choice module of GCSE study, where pupils will develop an in depth, scientific understanding, and is assessed in NEA2 assessment.

