




YEAR 9 Spring TERM

'An ambitious curriculum that meets the needs of all'

Medium Term Planning - Topic: Raising Agents

Curriculum Intent	In addition to working further on objectives from Year 8, pupils will be taught, following National Curriculum guidelines, the following this term:
Skills/National Curriculum Links	<ul style="list-style-type: none"> • build knowledge and understanding of raising agents and how they work in baked products • be able to use different methods for bakery: whisking, melting, rubbing in, creaming, shortening • know how to test whether products are cooked • evaluate and test their products and the work of others • understand and apply the principles of healthy eating and the Eatwell Guide, learned throughout year 7 and 8 to diets from around the world • cook a range of bakery items and a range of dishes from around the world • become competent in selecting and preparing ingredients; using utensils and electrical equipment; applying heat using frying, boiling and baking; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients • follow recipes either by demonstration or instruction sheets and be able to make suggestions for adapting recipes. <p>Skills during practical work:</p> <ul style="list-style-type: none"> • weighing & measuring • know and understand the safety and hygiene rules and be able to apply them • understand how to use raising agents and how they react during cooking • use of a range of ingredients to combine and make dishes • know when products are cooked • use of cooker, including hob and oven control • knowing how to cook meat avoiding cross contamination • be able to identify the main nutrients contained in the dishes made • be able to suggest modifications
Spiritual, moral, social, and cultural development	<p>SMSC: Consideration of peers and adults when working in a practical environment, helping and supporting others, listening and contributing in theory lessons</p> <p>PSHE/British Values: The importance of diet for all including special diets, , allergies and intolerances. The importance of providing choices in diet to suit all individuals and groups</p>
Numeracy	<p>Numeracy: weighing, measuring, portion control, oven temperatures, amount of nutrients required</p> <p>Skills Builder: weighing and measuring, use of domestic appliances, evaluation & suggesting improvements, creativity, solving problems, teamwork, supporting others, knowledge of health and nutrition</p>
Literacy	<p>Vocabulary Tier 2: ingredients, equipment</p> <p>Vocabulary Tier 3: carbon dioxide, chemical reaction, leavening, unleavened</p> <p>Reading: Reading to find information from resource sheets</p> <p>Writing: Answering questions, writing evaluations and justifying practical choices</p> <p>Oracy: Answering questions, evaluating their dishes at the end of practical lessons</p>
Becoming future ready	Careers/Employability: chef, product development, bakery technician
Adaptation	Throughout this topic, quality first teaching will provide differentiation:
QFT/SEND Provision	<p>By product: the quality of finished food products</p> <p>By resource: support sheets and extension sheets are provided</p> <p>By Intervention: by providing different levels of supervision and support</p> <p>By Progressive Questioning: exploring pupils' understanding through interactive dialogue.</p> <p>By Grouping: according to prior attainment, gender, social preference, preferred learning style.</p> <p>By Task: Pupils should be involved in the identification of targets which are meaningful to them and in the selection of an appropriate task from the given range.</p> <p>By Offering Optional Activities: In class or as homework, to extend learning.</p> <p>This QFT/SEND provision will be explicit within the lesson-by-lesson schemes of work.</p>

Implementation Curriculum Delivery	 <p>To be able to:</p> <ul style="list-style-type: none"> • Identify nutrients and nutritional profile of dishes • Explain how raising agents work and react in baked items • Use mechanical methods to incorporate air into mixtures • Carry out practical work in an organised manner • Use raising agents correctly • Test bakery products • Follow health, safety and hygiene requirements in practical work • Show regard for timekeeping and completing work within the time set • Use ovens and hobs safely • Decide when products are cooked and be able to test for this • Explain the importance of good hygiene • Demonstrate high standards of hygiene when working in a kitchen <p>Red denotes interleaving; aspects of knowledge covered previously.</p>
Learning Outcomes (Core Knowledge)	
Current learning to be developed in the future within:	Food choice will be studied in the next term and this will use content from Foods Around the World from term 2 and Nutrition and Special diets from Term 1.
Assessment	Refer to assessment maps for formative and summative assessment opportunities.
Impact	Attainment and Progress – Refer to assessment results / data review documentation.