## Food Preparation & Nutrition - Year 9

## Learning Intentions Spring Term 2 2024-2025

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	LESSON 1
WEEK 22	<ul> <li>To understand the three different types of raising agents: chemical, biological, mechanical.</li> </ul>
wc 24 <sup>th</sup>	<ul> <li>To look at how raising agents work and the products they are used in.</li> </ul>
February	<ul> <li>To understand what happens if too much raising agent is used.</li> </ul>
WEEK 23	Practical Lesson- Blueberry Muffins
wc 3 <sup>rd</sup>	<ul> <li>To understand the role of raising agents in the recipe.</li> </ul>
March	<ul> <li>To look at the creaming method and how it helps muffins to rise.</li> </ul>
waren	To safely use the oven.
	<ul> <li>To understand radiation as a heat transfer method.</li> </ul>
WEEK 24	<ul> <li>To understand the term 'ethical food choice'.</li> </ul>
wc 10 <sup>th</sup>	<ul> <li>To look at pros and cons of intensive/organic farming methods.</li> </ul>
March	<ul> <li>To look at foods that have been genetically modified.</li> </ul>
	Practical Lesson- Quorn Burrito
WEEK 25 wc 17 <sup>th</sup>	•
	<ul> <li>To look at Quorn as a protein alternative (ethical food choice).</li> </ul>
March	To link recipe to Mexican cuisine.     To use bridge and else authors to prepare ingradiente
	To use bridge and claw cutting techniques to prepare ingredients.
WEEK 26	To understand sustainability linked to food.
wc 24 <sup>th</sup>	<ul> <li>To look at the impact of non-sustainable foods.</li> </ul>
March	<ul> <li>To understand food security.</li> </ul>
	<ul> <li>To look at the impact of food security worldwide.</li> </ul>
WEEK 27	Practical Lesson- Yoghurt Pizza
wc 31 <sup>st</sup>	<ul> <li>Demonstrate the use of radiation as a method of heat-transfer.</li> </ul>
March	<ul> <li>To demonstrate the use of yoghurt as a raising agent.</li> </ul>
	To demonstrate the use of micro-organisms in cooking.
	<ul> <li>To understand the importance of kneading in bread/pizza making.</li> </ul>