

Year 9 Food Preparation & Nutrition/ Hospitality & Catering Learning Journey 2020-2021

WK	Date	FS	N	FP	FC	CFP	Project	Assessment
1	07.09.20	Types of establishment					H&C Establishments Teams	
2	14.09.20	Teams Front of house Ready Steady Cook – reflection who held what job? Why?						
3	21.09.20	Teams Kitchen Flow and Chefs						
4	28.09.20	Laws, H&S, Food Inspectors						
5	05.10.20	H&C Food Poisoning & Burger Make						AO1 TEST
6	12.10.20	Knife Skills–Types of cut Cutting skills for a pizza and salad					Skills Builder	
7	19.10.20	Sauces Skills– 3 types roux, reduction, emulsion Make Sauce of Choice						
HALF TERM								
8	02.11.20	Nutrition – Macro, Micro, functions etc					Nutrition	
9	09.11.20	Challenge – a balanced meal for obese Oliver						AO2 TEST
10	16.11.20	NEA 1 – Bread and Yeast					FPAN NEA1	
11	23.11.20	Practical investigative work						
12	30.11.20	Biological Raising Agent – Yeast, bread of choice					Raising Agents	
13	07.12.20	Chemical Raising Agent – Soda Bread						
14	14.12.20 (1/2 week)	Mechanical Raising Agent – Decorated Swiss Roll						
CHRISTMAS								
15	04.01.21	Catch up						AO3 PRACTICAL
16	11.01.21	Careers in Food						
17	18.01.21	Option choices – guidance for GCSE and the future						
18	25.01.21	Food Provenance – environment etc. Food Production					Food Provenance	
19	01.02.21	Seasonal Foods					Seasonal Foods	
20	08.02.21	Soup Make						
HALF TERM								
21	22.02.21	NEA 2 – Introduce NEA2 Demo pasta making Discuss shapes, sauces, presentation					FPAN NEA2 (GCSE ASSESSMENTS WB 01.03.21)	
22	01.03.21	Research pasta- types, colours, flavours,						
23	08.03.21	Skills trial – make pasta – pasta machine, colours, shapes						
24	15.03.21	Plan 2 dishes of choice – method, timing and H&S Make Pasta dishes of choice						
25	22.03.21	Evaluation, Cost and Nutrition – Jenny Ridgewell						NEA2 Research, Make, Evaluate
26	29.03.21 (1/2 week)	EOYE prep					EOYE	
EASTER								
27	19.04.21	EOYE						
28	26.04.21	EOYE RAP						AO1 EOYE
29	04.05.21	Special Diets – Coeliacs, diabetic, lactose intolerant					Special Diets	
30	10.05.21	Consider how adapt a trifle for special diets						
31	17.05.21	Layered dessert Make						
32	24.05.21	Food Packaging and labelling					Food Packaging & Labelling	
HALF TERM								
33	07.06.21	Masterchef – Pastry chef of choice – Demo, Make					Masterchef	
34	14.06.21	Shortcrust – blind baking - Quiche						
35	21.06.21	Choux - Eclairs						
36	28.06.21	Flaky – dish of choice						
37	05.07.21	Filo – dish of choice						Feedback
38	12.07.21	Development day/Activities week						
39	19.07.21	Development day/Activities week						