

Curriculum Map 2023-24

Year 9

Half term	Unit title with hyperlink to scheme of work	Unit summary	Skills & content covered	Skills & content revisited	Summary of formative marking, feedback and student response	Summative assessment schedule, including assessment criteria
Autumn 1		Advanced cooking skills: Commodities	Learning about key food groups and the theory behind key ingredient / commodities groups. This also involves learning key basic cooking skills	Building on from year 8 cooking skill and furthering knowledge of nutrition.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including relative self assessment of practical tasks.	Summative assessment of homework tasks and theory tasks at the end of each mini unit, i.e. each commodity area.
Autumn 2		Advanced cooking skills: commodities	Continued learning about commodities. Building skills planning and development of dishes	Furthering skills in cooking with more advanced skills. Building on planning skills.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including relative self assessment of practical tasks.	working towards end of term assessment showing students awareness of: using and storing different commodities. Understanding basic hygiene and safety practices
Spring 1		Advanced cooking skills: Afternoon Tea and Picnic	Afternoon tea / Picnic project - practical skills. UNIT 1 L03 Understand how Hospitality and catering provision meets and safety requirements.	Revisiting health and safety practices. Advanced cookery skills such as pastry and bread making. Improving on presentation.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including relative self assessment of practical tasks.	Summative assessment of homework tasks and theory based on the Unit 1 L03 theory of course content.
Spring 2		Advanced cooking skills: Afternoon Tea and Picnic	Afternoon tea / Picnic project - practical skills. UNIT 1 L03 Understand how Hospitality and catering provision meets and safety requirements.	Revisiting health and safety practices. Advanced cookery skills such as pastry and bread making. Improving on presentation.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including relative self assessment of practical tasks.	Students will plan and produce dishes to be assessed. There will be a theory assessment based on Unit 2 L03 of the course.
Summer 1		Advanced Cooking Skills: World food Project	WORLD FOOD Project Unit 1 L04 How food can cause ill health. Food storage, preparation. Take Food Hygiene qualification Level 2. Be able to cook dishes and develop and improve skills.	Practical skills to be developed from earlier in the year. Planning and preparation skills to be built on. Looking deeper into food and hygiene, based on knowledge from earlier in the year.	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including relative self assessment of practical tasks.	Summative assessment of homework tasks.
Summer 2		Advanced Cooking Skills: World food Project	WORLD FOOD Project continued, students given the opportunity to plan and prep their own dishes. Unit 1 L04 How food can cause ill health. Food storage, preparation. Take Food Hygiene qualification Level 2. Be able to cook dishes and develop and improve skills.	Continuing to build on health and safety practices and utilising cooking skills to develop and improve	Students to reflect on practical tasks through evaluation, formative assessment of practical tasks, including relative self assessment of practical tasks.	Students will plan and produce dishes to be assessed. Students will carry out online exam assessment of Level 2 Food and Hygiene.