

Class 9N - Navigator Curriculum – Food /2 Lessons weekly

Year	2025 – 2026 Autumn 1	2025 – 2026 Autumn 2	2025 – 2026 Spring 1	2025 – 2026 Spring 2	2025 – 2026 Summer 1	2025 – 2026 Summer 2
9	<p><u>Topic: Round the World Project</u></p> <p>Introduction to recipes around the world. Pupils will be focusing on one country each week. Pupils can research their own cultural food.</p> <p><u>Suggested Key Questions:</u> To be able to identify where recipes come from. To know how to cook different recipes from around the world. To be able to research their own cultural heritage. To know how to complete sensory analysis of their own product. To know how to evaluate their own skills and techniques and with support</p>	<p><u>Topic: Round the World Project</u></p> <p>Pupils will study the factors affecting food choice. Pupils investigate food miles. Pupils investigate eggs and coagulation.</p> <p><u>Suggested Key Questions:</u> To be able to know about factors affecting food choice. To know about food miles. To be able to know about what food miles are. To be able to investigate what happens to eggs when you cook them in different ways. To know how to complete sensory analysis of their own product.</p>	<p><u>Topic: Cake project</u></p> <p>Pupils will explore the ingredients to make a cake. Pupils will investigate different methods for making cakes. Rubbing in Method. Air is trapped in sieving the flour and by lightly (with fingertips) rubbing in method. Melting. • Fat and sugar ingredients are melted in a saucepan. Creaming. • Air is trapped by creaming the sugar and fat together. Whisking Method. • Eggs and sugar whisked together to trap air (aerate) All in one method.</p>	<p><u>Topic: Special diets</u></p> <p>Pupils will look at a range of special diets. Pupils will explore specialist ingredients such as gluten free flour. Pupils research a special diet, then plan a two-course meal for a person on a special diet.</p> <p><u>Suggested Key Questions:</u> To be able to identify different types of special diet. To be able to explore different types of specialist ingredients. To be able to plan a two-course meal for someone with a specialist diet. To know how to complete sensory analysis of their own product. To know how to evaluate their own</p>	<p><u>Topic: Party food project</u></p> <p>Pupils look at different celebrations and foods served at these celebrations. Pupils will explore food served at birthdays, weddings etc.</p> <p><u>Suggested Key Questions:</u> To be able to know about different celebrations and what food is served. To know how to complete sensory analysis of their own product. To know how to evaluate their own skills and techniques and with support identify how to improve. To know how to prepare their area,</p>	<p><u>Topic: Party food project</u></p> <p>Pupils will study HACCP and safe storage of party food. Pupils will study the different types of food poisoning and the effects.</p> <p><u>Suggested Key Questions:</u> To be able to know what HACCP IS. To be able to know what food storage is needed for party food. To be able to know about the different types of food poisoning and how it is caused. To know how to complete sensory analysis of their own product. To know how to evaluate their own skills and techniques and with support identify how to improve.</p>

Curriculum intent (overview) – To deepen students' skills and knowledge through a broad and balanced curriculum which prepares students for adulthood.

<p>identify how to improve.</p> <p>To know how to prepare their area, ingredients and equipment.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy.</p> <p><u>Key Skills and Knowledge:</u></p> <p>Students will learn about food from different countries. Students will gain the knowledge and skills to prepare meals/ snacks from different countries. Students will know what equipment and detergents they will need to clean the kitchen effectively.</p> <p><u>Recipes</u> Real Mexican Soft Tacos Thai green chicken curry Chinese pot noodle Key lime pie Free choice</p>	<p>To know how to evaluate their own skills and techniques and with support identify how to improve.</p> <p>To know how to prepare their area, ingredients and equipment.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy.</p> <p><u>Key Skills and Knowledge:</u></p> <p>Students will gain knowledge of different ways of cooking eggs.</p> <p>Students should know that e.g. strawberries grown and sold at a local farm travelled fewer food miles before they reached our plate, other than bananas or oranges, which grown in different countries, and they have traveled a lot further.</p> <p><u>Recipes</u></p>	<p>Pupils will investigate raising agents. Pupils will look at the process of caramelization.</p> <p><u>Suggested Key Questions:</u> To be able to know the melting method. To be able to know the whisking method. To be able to know the creaming method. To be able to know all in one method. To investigate raising agents. To be able to know what happens with caramelization. To know how to complete sensory analysis of their own product. To know how to evaluate their own skills and techniques and with support identify how to improve.</p> <p>To know how to prepare their area, ingredients and equipment. To know how to wash up, dry up, put away equipment and leave their work area clean and tidy.</p> <p><u>Recipes</u> Gluten free churros</p>	<p>skills and techniques and with support identify how to improve.</p> <p>To know how to prepare their area, ingredients and equipment.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy.</p> <p><u>Key Skills and Knowledge:</u></p> <p>Pupils will gain knowledge of special diets. They will be able to give some examples and to prepare a meal linked to a special diet.</p> <p>Pupils will practice baking skills; they will understand what gluten is.</p> <p>Pupils will understand what happens when people on special diets do not eat proper food linked to the diet.</p>	<p>ingredients and equipment.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy.</p> <p><u>Key Skills and Knowledge:</u></p> <p>Pupils should be able to identify different celebrations and what food is served during these celebrations. Pupils will gain knowledge required to complete sensory analysis of their own product. Pupils will know how to evaluate their own skills and techniques and with support identify how to improve.</p> <p><u>Recipes</u> Pizza pin wheels Salted chip cookie cups. Spicy Wedges & dips Free choice</p>	<p>To know how to prepare their area, ingredients and equipment.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy.</p> <p><u>Key Skills and Knowledge:</u></p> <p>Pupils will gain knowledge on HACCP (Hazard Analysis and Critical Control Point) And they will understand what is required to keep food safe from biological, chemical and physical hazards. Pupils will know about proper food storage which is needed for party food. Pupils will learn about the different types of food poisoning and how it is caused.</p> <p><u>Recipes</u> Mini quiches Celebration cake over 2 weeks Bake off</p>
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		<p>Greek kebabs Calzone Chicken tikka Free choice</p>	<p><u>Key Skills and Knowledge:</u> Students will investigate and practice different methods of making cakes. Students will gain knowledge of the process of caramelization- they will know that this is the process of heating sugar at a high temperature and what happens as a result. Students will be able to evaluate their own work, skills and product made. <u>Recipes</u> Creaming method butterfly cupcakes Melting method Brownies Whisking method Swiss roll Free choice</p>	<p>Gluten free lemon drizzle cake Vegetable curry Free choice</p>		
<p>Links to Gatsby Benchmarks:</p>	<p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. Careers in catering Students will investigate jobs and</p>	<p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. Careers in catering Students will investigate jobs and</p>	<p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. Careers in catering Students will investigate jobs and</p>	<p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. Careers in catering Students will investigate jobs and</p>	<p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. Careers in catering Students will investigate jobs and</p>	<p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning. Benchmark 4. Careers in catering Students will investigate jobs and</p>

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