



Kelmscott School Curriculum

Food Technology Year 9	
Autumn Half term 1	Unit of learning: Food poisoning – How to keep food poisoning bacteria food safe.
Half term 2	Unit of learning: Cake making methods Cake taste test Cake design task
Spring Half term 1	Unit of learning: Vegetarianism – different types of vegetarians, reasons why people choose to have a vegetarian diet, benefits and challenges of a vegetarian diet.
Half term 2	Unit of learning: Nutrition Macronutrients - carbohydrates, fat Micronutrients – minerals, vitamins
Summer Half term 1	Unit of learning: Reasons for cooking Cooking methods Healthy cooking methods Unhealthy cooking methods
Half term 2	Unit of learning: Savoury main course meal Research Making a meal