

Sets (s): 1 lesson

YEAR 9 – LP3

SUBJECT Food Technology

KNOWLEDGE FOCUS: To gain further and advanced cookery skills and knowledge that are transferable for dishes that are economic, quick and nutritious. Focus on international cuisine and culture.



**Ysgol Uwchradd
Prestatyn
High School**

This half term : Skills, Knowledge and Understanding to be developed:

- To sensorily analyse food using adjectives to describe the appearance, aroma, taste and texture.
- Pupils will demonstrate the skills gained through preparing and cooking dishes from ingredients using the correct food hygiene and safety.

Key Terms to be learned this half term:

Health, safety, sensory analysis.

Week 1 and 2 Learning Objectives etc:

Sensory analysis – taste test and compare Indian side dishes (D2/ D4/ D8/ D9)

Skills:

Literacy: Sensory analysis expanding vocabulary.

IT: Homework – finding information on key terms.



Objective assessments:

Be able to use adjectives to describe foods.

Homework:

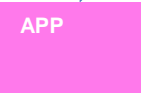
Homework sheet 5:
Define sustainability
key terms

Week 3 and 4 Learning Objectives etc:

Redrafting analysis, if needed, to improve presentation.

Skills:

Literacy: Sensory analysis expanding vocabulary.



Objective assessments:

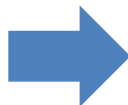
Successfully complete and answer APP.

Week 5 Learning Objectives etc:

DIRT – dedicated improvement reflection time

Skills:

Literacy: improvement of work through self and peer assessment, redrafting where needed.



Objective assessments:

Successfully improve book to best of ability.