

Year 9 Curriculum Map				
Lesson	Focus	Assessment	Cross Curricular	Concept
1	<b><u>'Vitaminions'</u></b> Students to examine functions and sources of Vitamins and health issues linked to unsatisfactory intake	Self-assessed exam questions at end of the lesson	Careers, Science	Hospitality
2	<b><u>'Lasagne'</u></b> Students will demonstrate their safe use of the hob to produce Lasagne. Students are challenged to produce a bechamel sauce and the ragu from scratch.	Verbal feedback during lesson	Science, Maths	Technique H+S
3	<b><u>'Minionerals'</u></b> Students to examine functions and sources of Minerals and health concerns linked to unsatisfactory intake	Targeted Questioning	Careers, Science	Hospitality Technique
4	<b><u>'Mexican Pasta Pot'</u></b> Students to demonstrate safe use of the hob to produce Mexican chicken pasta. They are encouraged to use a range of vegetables to follow healthy eating guidelines.	Verbal feedback during lesson	Maths	Technique H+S
5	<b><u>'Dietician'</u></b> Students to carry out a simplified version of the KS5 section C exam. Analysis of a diet, suggested actions and a new meal plan. This will require them to apply knowledge gained from previous years	Peer-assessed exam question	Careers	H+S Hospitality Technique
6	<b><u>'Cinnamon Buns'</u></b> Students will produce Cinnamon Buns using an enriched yeast dough to further develop their bread making skills	Formal Practical Assessment CRIB sheet Verbal feedback during lesson	Maths, Science	Technique H+S
7	<b><u>'Chicken Goujons and Wedges'</u></b> Students will pane the chicken before baking in the oven. Students will be encouraged to produce an accompaniment with the goujons and to focus on presentation skills.	Verbal feedback during lesson	Maths	H+S Health Technique
8	<b><u>'Food Service Types'</u></b> Students to examine the different ways in which customers are served food, including Buffet, Vending Machines, Canteen, Waited, etc. and the advantages and disadvantages of these	Targeted Questioning		Hospitality
9	<b><u>'Quiche'</u></b> Students will demonstrate the high skill of pastry making. They will line a tin and blind bake pastry before adding their chosen filling combinations. Students will be encouraged to	Formal Practical Assessment CRIB sheet Verbal feedback during lesson	Maths, Science	Technique H+S

	complete this assessment independently			
10	<b><u>'Party Planning'</u></b> Students will use knowledge gathered in previous lessons to plan a menu based on different scenarios. They will choose appropriate service styles, ensure the meal choices are nutritionally balanced and will ensure they have catered for a range of dietary needs.		Careers	Hospitality
11	<b><u>'Brownies'</u></b> Students will demonstrate the melting method to produce a batch of uniform brownies	Verbal feedback during lesson	Maths	Technique H+S
12	<b><u>'End of Rotation Knowledge Assessment'</u></b> This assessment will assess the knowledge recall from all content covered in theory and practical lessons in KS3.	Formal Theory Assessment- Grade Only		Hospitality H+S Technique Health
13	<b><u>'Gingerbread Biscuits'</u></b> Students to produce a batch of uniform biscuits that are decorated to a high standard	Verbal feedback during lesson	Maths, Science	Technique H+S
14	<b><u>'Review Lesson'</u></b> In ICT room. Students to complete reflection and overall evaluation of performance within subject. Students to also complete student voice		ICT	Hospitality H+S Technique Health