

BLESSED TRINITY LEARNING PROGRAMME

SUBJECT: DT - Food

YEAR: 9

Title	Learning Objectives	Classroom Activity	Recommended Homework	Marking & Assessment
<p>Week 1</p> <p>Theory</p> <p>Introduction to what Fair Trade products are and what being part of the Fair Trade Organisation means to the communities within the organisation.</p> <p>Also an introduction to foods from around the world.</p> <p>Introduction to the catering room rules.</p>	<p>To learn about Fair Trade Products.</p> <p>To learn about multicultural cooking.</p> <p>To learn how to create a cleaning rota.</p>	<p>Pupils to complete worksheets on Fascinating Facts and generating ideas.</p> <p>Powerpoint</p> <p>Discussions</p> <p>Use of peer assessment</p> <p>Speaking and listening</p> <p>Food tasting (is there a difference in products)</p>	<p>Mood board on the difference being part of the Fair Trade Organisation can have on a community.</p> <p>Complete the worksheet on exploring interesting facts on existing fair trade products.</p> <p>Bring ingredients for Sticky Toffee Pudding</p>	<p>Teacher marking</p> <p>Peer assessment</p>
<p>Week 2</p> <p>Practical</p> <p>Sticky Toffee Pudding</p>	<p>Making skills –</p> <p>To learn how to prepare and make cake products using the creaming method and also to make a sticky toffee sauce.</p>	<p>Pupils to learn how to focus on using a recipe sheet</p> <p>Pupils to learn how work independently following hygiene and health and safety guidelines.</p> <p>Learn to work part of a team.</p>	<p>Evaluation of Sticky Toffee Pudding pupils will use feedback from others in producing their evaluation.</p>	<p>Pupils will use feedback from others in producing their evaluation</p> <p>Self level</p>

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Week 3 Theory	To learn how to follow a practical demonstration of how to make Chilli Con Carne. Completing a time plan which they can use. To learn how to use a Product Specification.	Complete time plan for Chilli Con Carne. Learn how to create a Product Specification Learn how to complete a Customer Profile Board.	Bring ingredients for Chilli Con Carne. Complete the Cooking methods worksheet.	Teacher assessment using questions and answers.
Week 4 Practical Mexican Chilli Con Carne	To learn how to practically make Chilli Con Carne safely and hygienically Learn how to work to a recipe and time plan.	Practically make Chilli Con Carne Work part of a team.	Complete the evaluation worksheet for Chilli Con Carne.	Peer, self and teacher assessment. Teacher assessment using question and answer.
Week 5 Theory Cake Making Methods Demonstration	To learn how to make Swiss Roll (whisking method) following a demonstration. To learn how to complete a recipe showing ingredients, method and time plan.	To complete worksheet for Swiss Roll recipe. To create two or more annotated designs for Swiss Roll.	Complete the cooking methods worksheet.	Self, peer and teacher assessment.
Week 6 Practical Swiss Roll	To learn how to practically make a Swiss Roll using a whisking method.	Practically make Swiss Roll	Complete evaluation of Swiss Roll.	Pupils will use feedback from others in producing their evaluation Self level

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Week 7 Practical Thai Curry	Making skills – To learn how to create a reduced sauce.	Use of knife skills and safety methods Pupils to learn how to work as part of a team to clean and tidy areas	Evaluation of Thai Curry, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 8 Practical Austrian Apple Strudel	To learn how to make an Apple Strudel using filo Pastry.	Use of knife skills Use of differing types of pastry products.	Evaluation of Austrian Apple Strudel , pupils will use feedback from others in producing evaluation.	Pupils will use feedback from others in producing their evaluation
Week 9 Practical British Beef or Cheese and Onion Pie.	To learn how to make Short Crust Pastry To learn how to make Beef/Cheese and Onion Pie.	Use of making pastry techniques Weighing, measuring and rolling.	Evaluation of Beef/Cheese and Onion Pie, pupils will use feedback from others in producing evaluation.	Pupils will use feedback from others in producing their evaluation
Week 10 Practical American Chocolate Fudge Cake	To learn how to make American Chocolate Fudge Cake	Use of cake making skills. Use of decorating skills.	Evaluation of Chocolate Fudge Cake, pupils will use feedback from others in producing evaluation.	Pupils will use feedback from others in producing their evaluation



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Week 11 Theory	To learn how to prepare for a practical assessment.	Design practical product of choice. Create a step by step plan of how to prepare and make the dish.	Bring ingredients for the practical assessment.	Peer, self and teacher assessment.
Week 12 Practical Assessment	Pupils to learn how to demonstrate the skills they have learned throughout the course using a practical assessment format.	Pupils to complete Worksheets Pupils to watch Video about hygiene and safety PowerPoint Discussions Use of peer assessment Speaking and listening	Analysis of existing products Final design produced from developed ideas	Teacher assessment.