

Food Technology Year 9 Curriculum Overview



The Year 9 Food Technology curriculum is designed to re-engage students with more creative, project-based learning while building on the advanced skills from Year 8. Topics focus on real-world applications, innovation, and independence, with an emphasis on fun, challenge, and relevance to modern food trends.

By the end of Year 9, students will:

1. **Investigate advanced cooking techniques** (e.g., sous-vide, fermentation, molecular gastronomy).
2. **Design and adapt recipes** for dietary needs (e.g., vegan, gluten-free) and sustainability.
3. **Explore food entrepreneurship**, including costing, branding, and marketing dishes.
4. **Analyse global food issues**, such as food waste, fast food culture, and ethical sourcing.
5. **Work independently** on extended projects with minimal supervision.

Week Number	Themes/ Topics	Key Knowledge & Skills	Key Assessments
1-6 (Autumn 1)	Food Innovation	<ol style="list-style-type: none"> 1. Introduction to Food Innovation – lab-grown meat, 3D printing 2. Practical – molecular Gastronomy – modern techniques, innovation, creativity. Students think about how new techniques can mitigate challenges to food security. 3. Fermentation Science – how microorganisms change transform food 4. Practicals – Pickles – Fermentation, preservation, food waste. Using traditional methods to preserve and enhance food to prevent food waste and create delicious food. 5. Food Waste Solutions 6. Practical – ‘Scraps to Snacks’ challenge – Food waste, creativity. Students apply their creativity to make a food from things that get thrown away in their house. 	<p>Self-assessment</p> <p>Peer competition</p> <p>Practical teacher assessment of knife skills</p>

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<p>7-13 (Autumn 2)</p>	<p>Food Entrepreneurship</p>	<ol style="list-style-type: none"> 1. Budgeting – what it is, how it affects your life, what are the benefits. 2. Food Business Basics – costing, packaging, branding 3. Practical – Panzanella / Fattoush – Knife Skills, Using food waste. Students are learning about budget and profit. This practical makes a delicious meal using standard fridge and store cupboard ingredients. 4. Social media and Food – how TikTok influenced recipes 5. Practical – Viral Recipe Challenge E.g. Cloud Bread – Research, independence. Students are challenged to question and interrogate viral ideas on social media. Are they worth the hype, and why does it happen? 6. Ethical Food Marketing – greenwashing 7. Practical – Pop-Up Kitchen – Creativity, following a brief, analytical thinking. Using ideas of budgeting, profit and viral marketing, students create their own dish. Peer assessed challenge. 	<p>Summative assessment</p>
<p>14-18 (Spring 1)</p>	<p>Local and Seasonal</p>	<ol style="list-style-type: none"> 1. Winter Eating – What's in season now? UK winter produce: root veg, brassicas, stored apples/pears, forced rhubarb. Why winter veg matters – nutrition in cold months, storage crops. Environmental impact comparison (UK carrots vs Kenyan green beans). 2. Practical – Cornish Pasties - Students make pasties using seasonal veg (carrots, parsnips, swede, leeks, potatoes), and homemade pastry. 3. Local vs Imported – The Winter Challenge - Food miles investigation (winter salad from Spain vs British cabbage). British farms in winter – what are they doing? Cost comparison: seasonal bargains vs expensive imports Storage and preservation methods our grandparents used 4. Practical - Winter Slaw & Potato Wedges - Students make colourful winter coleslaw (red/white cabbage, carrots, beetroot) with yogurt/mayo dressing, plus roasted potato wedges 5. Eating Seasonal on a Budget - Meal planning with cheap winter vegs. One-pot winter meals (stews, casseroles, traybakes). Batch cooking for families. Making winter veg appealing/interesting. Student task: £10 winter dinner for 4 people – menu, shopping list, justification. 	<p>Self evaluation Practical Assessment</p>
<p>19-24 (Spring 2)</p>	<p>Creative Mastery</p>	<ol style="list-style-type: none"> 1. MasterChef Design Brief 2. MasterChef Food Styling and Photography 3. Practical – make your own dish according to the brief 	<p>Mood Board MasterChef Design Brief</p>

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		<ol style="list-style-type: none"> 4. Reflection and evaluation of the brief 5. Practical – Make your own Spring / Seasonal dish 	
<p>31-38 (Summer 1)</p>	Summer Cooking	<ol style="list-style-type: none"> 1. Cooking Methods 2. Practical – BBQ main – cross contamination, marinating, presentation. Summer food often leads to food poisoning. Students will marinate and cook food safely that can be made for a BBQ with friends. Competent students will also make flat breads. 3. Food Safety 4. Practical – Chocolate Tiffin – Students make a dish suitable for sharing at a party / family occasion. Thinking about portion size and ‘treat’ foods. 5. Plan a party – Balanced and Healthy Fun in the Sun! 	EOY assessment
<p>25-30 (Summer 2)</p>	Mini NEA	<ol style="list-style-type: none"> 1. Design Brief Analysis 2. Practical – cook’s choice 1. The final 2 practicals of KS3 are open to students to display creativity, have fun and reflect on their Food journey! 3. Nutrition / Different Needs 4. Practical – cook’s choice 2 5. Reflection 	Brief completion