



Edgbarrow School
Year 9
Cooking & Nutrition



Curriculum Intent

D&T aims to develop mindful confident students who have excellent practical skills, technical knowledge and are equipped to independently prepare healthy nutritional dishes.

- **What am I studying this year and how and when will I be assessed?**

Knowledge & Skills	Homework
Food hygiene, food safety, foodborne illness, adapting recipes to suit different dietary requirements	Homework will be set fortnightly, students will be expected to prepare ingredients for their cooking lessons.
Practical food preparation, cooking, principles of nutrition and healthy eating.	
Analyse recipes to find out how nutritionally balanced they are.	
Commodities used in the catering industry.	
Understand the importance of the sensory functions of ingredients in producing good quality and aesthetically acceptable dishes.	

- You will be assessed throughout the year both in your practical and written work and one additional formal assessment.

Marking for Literacy

(Longer answers and written work will be marked for at least one of the below, your teachers will tell you which.)

Sp – Spelling mistake of key term
 // - Needed new paragraph
 C – Capital letter missing
 P – Punctuation needed
 Expr - Expression

Students will demonstrate pride in their work by:

- Presenting information clearly and neatly to aid learning
- Using a title and date for all work including homework
- Underlining all dates and titles using a ruler
- Writing in blue or black pen
- Completing drawings and diagrams in pencil
- Glue in sheets flat and in order
- Annotating work and making corrections in coloured pens
- Crossing out mistakes neatly with a line
- Highlighting key words and concepts