

Year 9 Food and Textiles

In Year 9 Food lessons, students complete a Street Food project. Students learn about health and safety routines, food provenance, food choices and develop their knowledge of food and nutrition. They then apply their knowledge to several Street Food based recipes. These recipes are adapted to consider food provenance and nutrition.

In Year 9 Textiles, students complete a sustainable Bucket Hat project. The focus of the project is sustainability. Students deepen their understanding of the impact that the Textiles industry has on the environment and what we can do to minimise that impact. They will then develop their practical construction skills by producing a Bucket Hat made from sustainable or upcycled materials.

Methods of deepening and securing knowledge:						
Retrieval practice	Retrieval practice is used regularly in Year 9 through starters, plenaries, quick quizzes, and independent learning activities.					
Elaboration	Students are challenged on their knowledge of nutrition, healthy eating and balanced diets in Food. Students choose a client					
	and tailor their work towards this client, requiring them to elaborate on nutritional needs of a particular client.					
Concrete examples	Concrete examples are given through teacher demonstrations of preparing and making Food and Textiles products.					

	Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2
Topic(s)	Street Food Project	Street Food Project	Street Food Project	Bucket Hat Project	Bucket Hat	Bucket Hat
	- Retrieval of health	- Food Provenance:	- Food Choice:	- Retrieval of Health	Project	Project
	and safety routines	identifying where	Developing	and Safety routines	- Retrieval of and	- Make a
	and develop	food comes from,	understanding of	in the Textiles	introducing new	sustainable
	understanding of	how it is produced,	different people's	classroom.	practical skills.	bucket hat.
	safe practices in the	sustainability and	food choices such	- Analysis of the	Students practice	Demonstrate use
	food room.	environmental	as moral and	design brief.	skills by producing	of technical and
	- Develop	issues around food.	ethical choices,	- Creating a client	sample of	practical skills.
	knowledge of	- Developing and	religious and	- Investigate	different	- Evaluate the
	nutrition,	introducing new	cultural choices and	environmental	techniques.	work completed.
	investigating	practical cooking	nutritional choices.	issues in the	- Design a	Reflect on how
	macronutrients and	skills by producing	- Developing and	Textiles industry	sustainable	well the design
	micronutrients,	dishes such as	introducing new	and developing	bucket hat.	fits the brief and
	their function and	fajitas, meatballs	practical cooking	knowledge of the 6		how sustainable
	the body and	and pasta and	skills by producing	Rs.		the final product
	effects of a	pancakes.	dishes such as			is.

	deficiency and excess.	risotto, pasties bread making.	and			
Assessment	Quick quizzes throughout the project to assess understanding of each topic, end-of-topic test, ongoing formative assessment of practical skills during practical lessons.			Quick quizzes throughout the project to assess understanding of each topic, end-of-topic test, ongoing formative assessment of practical skills during practical lessons.		
CEIAG (Careers that are linked to that topic)	Nutritionist, Chef, Restauranteur, Food Scientist, Food Technologist, Food Safety Officer, Product Developer, Health Worker, Teacher, Food Stylist.			Textiles Designer, Interior Designer, Fashion Designer, Fashion Buyer, Fabric Technologist, Environmental Sector, Product Buyer.		

Independent learning:

Independent Learning tasks aim to improve knowledge of keywords, literacy, and extend knowledge of the subject area. Students will be required to independently investigate and analyse different topics - sometimes related to lessons, sometimes as retrieval and spaced learning tasks.