Year 9 - Why do we study Food Technology?

We study Food Technology as it is an integral and essential part of everybody's life, as such we aim to build a working knowledge, interest and practical capability in this area. Food is an integral part of life essential for good health and well-being but also a huge industry with Hospitality being one of the biggest market forces in the Country. Food is a mainstay of the British way of life and eating out is a cultural and social way of life for many. By studying Food, students will start with the basics of cooking, food preparation and food safety while exploring and understanding how to prepare food that is nutritious. Students will develop the ability to follow instructions, work collaboratively, develop independence and confidence in decision making while developing a deep understanding of Health, Hygiene and Safety.

What: In Year 9 Food Technology you will study Afternoon Tea, including investigational work into the different ingredients used to make a range of dishes. This is culminated in the design and making a celebration cake of your choice. Further projects include Breakfast, Cultural Food and Street Food.

Why now: To build on skills and knowledge from Year 7 and Year 8 Food Technology, developing a broader understanding of ingredients and their functions. To understand about a range of cuisines from around the world and their distinct cooking styles. You will develop an understanding of the different factors that affect food choice in Street Food. The aim is to enhance practical work and skills with a focus on presentation.

Eatwell Guide and Diet, Nutrition and Health.	Investigation Work and Function of Ingredients Importance of Breakfast Cultural Foods (Chinese, Mexican and Italian) Independent Research Factors Affecting Food Choice
Food experiences inside and outside of school.	
Rules, Routines and Practical Skills	History of Afternoon Tea (British Cuisine) Celebration Cake Use of Electrical Equipment Cooking Techniques Food