



SUBJECT: Food Preparation and Nutrition

Year 9 – From May half term

Term	Topic studied	What will I learn?	How will I be assessed?
Year 9 May half term	Food Science: Raising Agents & Scientific Investigations An exploration of how baked goods rise, paired with the practical steps needed to run a controlled food science experiment.	• The Science of Raising Agents: How chemical (baking powder, bicarbonate of soda), biological (yeast), and physical (steam, air) raising agents create structure, volume, and texture in food. • Functional Properties of Ingredients: How core ingredients (like flour, fats, and liquids) interact with raising agents to change the outcome of a recipe. • Scientific Investigation Skills: How to set up, run, and document a fair, controlled experiment comparing different raising agents.	• Homework/classwork marking at least twice per half term. • Cooking dishes that are relevant to the topics being taught in theory sessions. • Test at the end of topics • Peer assessment homework marking • Questioning • Assess development of work throughout practical sessions • Verbal feedback • Assessment method for progress checks/reports End of topic tests will be set on Food Safety, Food Choice and Food Provenance

		• Sensory Evaluation: How to conduct unbiased sensory testing (using profiling tests and star diagrams) to evaluate food taste, texture, and appearance.	
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