

## Design Technology: Y9 Food & Nutrition

1

**Pre-Assessment  
Review of knowledge  
from Y8 F&N**

2

**Home Learning & Key  
Words Spellings Test**

6

**Application of  
Skills and  
Knowledge**

**EXTENSION Meatballs in  
a Ragu Sauce –**

**Teacher PINS Assessment  
Swiss Roll Practical**

5

**Swiss Roll – Making a fatless  
sponge by the whisking method**

**Macaroni cheese**

**Bread Based Pizza**

3

**Peer-Assessment  
Sweet & Sour chicken  
Practical**

**Brownies  
Making a cake by the  
melting method**

4

**Self-Assessment  
Brownies Practical**

## Monitoring my Progress

Task	Date Completed
1	Score:
2	Score:
3	
4	
5	
6	

### Links to prior Learning

- understanding and apply the principles of nutrition and health
- cook a repertoire of predominantly savoury dishes
- become competent in a range of cooking techniques using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using your own recipes.
- understand the source, seasonality and characteristics of a broad range of ingredients

### Key Words

Dietary need, coeliac, lactose intolerance, dietary fibre, Life-stages, gelatinisation, dextrinisation, coagulation, viscosity, vulnerable, sensory, diarrhoea