

Year 9 Food Technology Overview

Unit	Duration (lessons)	Learning Objectives/Outcomes
Brunch Breakfast	8	<ul style="list-style-type: none"> • Cooking methods • Water • Conduction • Convection • Microwaving • Adding liquids • Measuring and weighing • Rolling, shaping and cutting • Cooking methods - Water grilling and poaching • Recap on batter adding flavour • Grilling • Frying using a frying pan • Preparing some ingredients at home for example par cooking potatoes
Sauces	6	<ul style="list-style-type: none"> • Function of flour, sugar, fat and eggs • All in one method • Butter, melted, add flour, slowly add milk • Reducing, simmering • Salad Dressing
Meat	6	
Cooking and food preparation Poultry	6	<ul style="list-style-type: none"> • Chicken kebabs - Tikka or lemon, garlic • Pork Schnitzel • Roast Chicken, tomato & lentil • En croute • Mexican tortilla bake
Cooking and food preparation	6	<ul style="list-style-type: none"> • Basic Shortcrust Pastry • Pastry product