

**Overview**

Year 9 Food Technology covers cooking skills and nutrition. This is taught in specialist food rooms. A variety of creative design and make activities alongside developing cooking techniques and understanding how nutrition and healthy eating are developed.

Year 9 Food Technology

Term 3

We will start the term looking at Italian foods; pasta, pizza and different types of sauce, making traditional dishes with a twist. We will then start to create a range of dishes from India and finish off the year by creating a product for the Great Eskdale Bake off.

**Term 1**

We will start looking at how poor Health and Safety can contribute to food poisoning. You will look at different breads from around the world and we will investigate how different ingredients make bread rise. We will continue to improve our baking skills by making a variety of sweet and savoury breads.

**Term 2**

You will be cooking a range of dishes, building on your skills from previous years and learn new cooking techniques. You will carry out an investigation into the effects of different varieties of potatoes when used in cooking. You will also research and create your own dish from Asia.