

Year 9 Curriculum Overview [2026-2027]

Subject: Food Technology

1 Lesson a fortnight	Knowledge & Understanding			Literacy Skills Opportunities for developing literacy skills	Employability Skills [if any]	Assessment Opportunities
	Composites	Components [KEY concepts & subject specific vocab]	Formal Retrieval [if any]			
	- Health and Safety - Staple foods - Function of ingredients - Food choices - Dietary requirements - Gelatinisation - Food Science - Food hygiene	- Food storage and safety - Pathogenic bacteria - Plant based staple foods - Importance of flour - Factors affecting choice - Macro-Micro nutrients - Herbs and spices - Marinades - Special diets – Coeliac, lactose intolerance, Vegan - Bacteria - Food poisoning	- Eatwell guide - Application of knife, hob & grill safety. - Cooking methods - Disciplinary literacy	- Disciplinary literacy - Listening skills - Communication skills - Oracy	- Staying healthy - Following instructions - Time management - Team working - numeracy	- MCQ x 2 - Exam questions - MAD feedback
Catholicity across food tech	Ethical and sustainable design emphasising the catholic social teaching of care for creation by encouraging students to consider the environmental impact of dishes, and to consider sustainable resources in their choices. Reflection on the role of technology in society, through encouraging critical thinking about the moral and ethical aspects of food provenance. Department Saint – Saint Martha – Patron Saint of Hospitality					