

KS3 Project Scheme 2019 -2020

Food

Mixtures and Recipes

Year 9

Term 1

6C – 8C

Design
Students will design and produce a booklet to give information and recipes for the key mixtures and recipes used in all dishes.

Making
Students will make a variety of dishes that will increase their understanding of how to follow recipes and adapt them to create dishes of their own.

Evaluating
Students will evaluate a number of their products using a variety of methods including sensory testing activities and verbal feedback from their family, friends and the wider community.

Technical Knowledge
Students will learn about food mixtures and recipes, including:

Pasta, Sauces, Pastry, Cakes and Bread.

ICT skills
Use of the nutrition program to produce a traffic light label for a specific product

Extension work
Variety of extension sheets available

Opportunities for LAC

Activity
Producing a variety of food dishes
Using the computer to produce labels
Carry out sensory tests
Experiments on food
Washing up!

Prior knowledge
Nutritional information, Food Choices and cooking methods

Skills and Knowledge
Mixing
Kneading
Shaping
Folding
Accurate measurement
Creative decorating/designing

Differentiation
Opportunities in practical activities/design work

Health and Safety
Training given for all equipment used. Careful supervision during practical work

6 R's
– Working in a table team to produce their products and clear up effectively
– Organised to bring ingredients, weighed out and on the correct day.