

## Food Technology – Year 9

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Year 9</b>	<p><b>Nutrients</b></p> <ul style="list-style-type: none"> <li>Nutritional needs of different groups of people including Special diets</li> <li>Nutritional analysis</li> <li>British and international cuisine</li> <li>Practical activities – making food dishes</li> <li>Food presentation techniques</li> </ul> <p>Students assessed as Mastered, exceeding, expected, emerging or well below</p>		<p><b>Nutrients</b></p> <ul style="list-style-type: none"> <li>Nutritional analysis</li> <li>British and international cuisine</li> <li>Practical activities – making food dishes</li> <li>Food presentation techniques</li> </ul> <p>Students assessed as Mastered, exceeding, expected, emerging or well below</p>		<p><b>Nutrients</b></p> <ul style="list-style-type: none"> <li>Nutritional analysis</li> <li>British and international cuisine</li> <li>Practical activities – making food dishes</li> <li>Food presentation techniques</li> </ul> <p>Students assessed as Mastered, exceeding, expected, emerging or well below</p>	