Overview Document 2026/27	Curriculum Area: Design and Technology - Food	Year Group: 9
	Personnel Responsible: SBR	Quality Assured by: JAN

Cycle	Topic/Unit Title – *Big Question*	Content Coverage	Skill development and links to other areas of this subject's curriculum
1, 2 ,3 and 4	What steps can we take to prevent food contamination ?	• Students build on the skills they have learned in Years 7 and 8; learning how to use equipment safely; using a range of small and large equipment; preparing a range of mainly savoury dishes; applying good personal and kitchen hygiene to ensure that food is safe to eat. • They will learn about different types of pathogenic bacteria and how they can cause illness to consumers; they also learn about the the signs and symptoms of food poisoning, as well as the steps we need to take to prevent food poisoning. • In this cycle, students will investigate the role of an Environmetal Health Officer and understand the crucial part they play in ensuring that food we purchase is safe. • Students will learn how to manage time within practical work, specifically how to prepare to ook to elements of a dish at the same time. They will understand how to identify hygiene and safety control steps when planning for a practical lesson.	○ Using knives safely to prepare a wide range of ingredients. ○ Using all parts of a cooker independently. ○ Using a range of hand-held kitchen equipment. ○ Using electrical equipment safely. ○ How to tell when food is thoroughly cooked. ○ Using techniques to present food. The Keystage 3 Cooking and Nutrition Programme of Study: **Cooking and nutrition** As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life. Pupils should be taught to: **Key stage 3** ▪ understand and apply the principles of nutrition and health ▪ cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet ▪ become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] ▪ understand the source, seasonality and characteristics of a broad range of ingredients.