

Year 9 projects – Food technology 2015-2016

	Name of project	What do students learn?	Homework
Term 1&2	<u>Social Issues Buffet:</u> Students create a buffet for staff, catering for different needs.	Students learn to cook a wide range of buffet foods from mini spring rolls to breaded chicken goujons. During the project, they study many of the social issues that surround food, such as animal welfare and Fairtrade.	Social issues booklet
Term 3&4	<u>The Great Causeway Bake off:</u> Students bake a wide range of cakes, pastries and bakes, culminating in a huge charity bake sale.	Students learn many of the technical skills required in bakery, such as the rubbing in method, pastry skills and decorating. They learn the function of ingredients in baking, such as coagulation and aeration in eggs and gluten in flour.	Celebrity baker biography
Term 5&6	<u>Italian Cuisine:</u> Students learn the basics of Italian cookery. They finish the project by planning and cooking their own Italian meal suitable for a restaurant.	Students learn to cook a wide range of pasta sauces and even learn to make pasta from scratch. They also dabble in delicious Italian desserts. They complete this project the same way a GCSE controlled assessment takes place, learning the design process from research to testing the final product.	Health and Safety