

Year 9 Food Technology x1 Module

International Cuisines	Knowledge, Skills, Understanding
Higher	<p>Explain the differences between the relationship of foods within a range of International cuisines, with a specific link to global Staple Foods</p> <p>Explain how and why a range of dishes can be adapted to meet and show the recommendations of The Eatwell Guide</p> <p>Explain the functions of a wide selection of high-risk foods/ ingredients in a range of International dishes/products, including the functions of a marinade.</p> <p>Design, collect and form a conclusion, including 3 recommendations from a survey/data collection showing the food preferences of teenagers, choosing dishes from the Chinese cuisine.</p> <p>Explain in practical terms how & why it is important to follow the safety points when using a range of specialist equipment.</p> <p>Show the ability to fully, adapt a recipe to meet the varying needs of others, including at least one special diet.</p> <p>Select the most appropriate utensils and equipment showing complexity and skill in order to make a range of products including the creaming, and melting methods. Explain the processes involved in the gelatinisation of starches. Also showing competence and understanding when handling a range of high-risk foods.</p> <p>Evaluate and suggest appropriate improvements and act on prior experience to evaluate practical outcomes effectively.</p> <p>Explain and utilise the processes of portion control in a range of practical outcomes.</p>
Intermediate	<p>Categorise the differences between a range of International Cuisines and 2 or more links to Staple Foods</p> <p>Describe what adaptations can be made to a selection of dishes to meet and show the recommendations of The Eatwell Guide</p> <p>Describe the functions of a selection of high- risk foods/ingredients in a selection of international dishes/products, including the functions of a marinade.</p> <p>Design, collect and form a conclusion including 2 recommendations from a survey/data collection, showing the food preferences of teenagers choosing dishes from the Chinese Cuisine.</p> <p>Describe the safety points when using a selection of specialist equipment.</p> <p>Show the ability to adapt a recipe to meet some needs of others, including reference to a special diet.</p> <p>Choose a range of utensils and equipment and use with accuracy in order to make a range of products including the creaming, and melting methods. Describe the processes involved in the gelatinisation of starches.</p> <p>Evaluate and suggest a range of improvements for practical outcomes and explain your reasons</p> <p>Describe the importance of portion control and indicate how this can be shown in 2 or more dishes.</p>
Foundation	<p>State the differences between at least 2 international cuisines.</p> <p>State 2 or more adaptations to at least 2 dishes to meet and show the recommendations of The Eatwell Guide</p> <p>State some functions of some high- risk foods/ingredients in a few international dishes/products, including the role of a marinade.</p> <p>Design, collect and form a conclusion showing one or more recommendations from a survey/data collection showing the food preferences of teenagers, choosing dishes from the Chinese Cuisine.</p> <p>State x3 safety points to follow when using some specialist equipment.</p> <p>Show the ability to change a recipe to meet the needs of a given special diet.</p> <p>Choose a range of utensils and equipment and use correctly in order to make a range of products including the creaming, and melting methods.</p> <p>List the processes involved in the gelatinisation of starches.</p> <p>Evaluate and identify some improvements to practical results and state your reasons.</p> <p>State the importance of using portion control and show how this can be shown in 2 dishes.</p>

NB: direct command = knowledge, 'can'= understanding, 'able to'=skills