

KS 3 Plans Year 9 18 lessons

1. P.P. Theory of yeast – worksheets
2. Bread demonstration – crossword/worksheet or from booklet ?
3. Practical – basic bread (school provide ingredients)
4. P.P. Food spoilage – worksheet
5. P.P. Food poisoning – worksheet / Bread shapes demonstration
6. Practical – Bread shapes
7. P.P. What happens when cooked – worksheets
8. Swiss Roll demonstration – questions from booklet and raising agents worksheet
9. Practical – swiss roll
10. Practical – Victoria sandwich
11. Practical – cookies
12. Assessment – at time of year 9 exams – written(to be produced)
13. P.P. Methods of cooking – worksheet
14. Love food hate waste/vegetables
15. Practical – vegetable soup
16. LFHW – store cupboard/use of leftovers
17. Practical – pasta bake
18. Practical – seasonal fruit ?