

Year 9 Food and Nutrition Curriculum Map 2025 2026

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Wk 8
Aut 1	Global Food Production – Food Industry – Farming.							
Unit	What are the key functions of nutrition, and how is food produced in the UK?	How does nutrition vary by gender, age and exercise levels?	What is global warming, and how can we plan for the future in food production?	What is Farm Assured, Fair Trade, and Red Tractor schemes?	What is the role of diet in UK farming, and how can we evaluate dishes?	How does farming in the UK and beyond influence food, and how can we evaluate dishes?	What does assessment in food involve?	
Aut 2	Celebration – Christmas – What is Faith? How is this linked to Food. Raising Agents.							
Unit	How is Faith connected to food?	What are religious dietary choices?	What is Christmas Fayre, and what are raising agents?	What are raising agents, and how do they work?	How do colours, flavours and design influence food?	How can we engage with the community through celebration?	What does assessment and attendance involve?	
Spring 1	Healthy Lifestyles							
Unit	What are the hygiene rules, and how can we compare different diets?	How can we prepare a dish for a specific person based on their diet?	How do we evaluate dishes and understand the principles of nutritional values?	What are finer cooking skills and presentation techniques	How does health relate to food?	What is sensory testing and how is it assessed?		
Spring 2	Staple Foods of the UK & World.							
Unit	What are the hygiene reminders and what are staple foods in the UK?	What are staple foods around the world?	How is bread made and what temperatures and skills are involved?	How is Bread made and what are the temperatures and skills involved?	What is Pasta and how is it assessed as a staple food?			
Sum 1	Food Safety Laws. Culinary Terms. Primary and Secondary Processing.							
Unit	What are the health and safety	What is HACCP and what are	What are Culinary Terms and how are they applied?	What is Primary Processing in food production?	What is Secondary Processing in food production?	How do we apply culinary terms in tasks?		

	rules, including PPE and HACCP?	common culinary terms?				Assessment.		
Sum 2	Marinades. Fermentation and Caramelisation. Catering Environments.							
Unit	What are the reminders for PPE, and what are Food Intolerances?	What are Marinades, and how are they used?	What is Fermentation and Caramelisation and how do they affect food?	How can we safely use of electrical equipment in food preparation?	What are the differences between commercial and non-commercial catering environment ?	Enrichment activities. What are suitable cakes and pastries for the Summer Fayre?	Enrichment activities.	