

Food Preparation and Nutrition – Year 9

Curriculum Intent

In Year 9, students consolidate and extend their culinary, nutritional and food science knowledge in preparation for potential study at Key Stage 4. The curriculum strengthens independence, technical precision and analytical understanding while introducing food industry standards and microbiology.

What Students Will Study Across the Rotation

Students refine core practical skills while developing a deeper understanding of food safety and contamination control. They study pathogenic bacteria, cross contamination and temperature control, alongside the principles of HACCP and the role of Environmental Health Officers.

Food science processes such as denaturation, coagulation and fermentation are explored in greater depth through increasingly technical recipes. Students gain awareness of how food is monitored and regulated within professional environments.

A contextual design brief brings together practical skill, scientific knowledge and nutritional understanding, encouraging confident decision-making and justification of choices.

Assessment and Progression

Assessment includes practical performance and a final Design and Make task. Students are evaluated on technical competence, safe practice and application of food science knowledge. By the end of Year 9, students demonstrate readiness for vocational study in Hospitality and Catering.