







**Subject: Food & Nutrition**

**Year: 9 Teaching block: 7**

**Topic: British and International Cuisine**

**Assessment week: 19th November**

During this topic you will develop and demonstrate the following PLTS:

Creative thinker		Team player	
Reflective learner		Effective participator	
Independent enquirer		Self-manager	

**What I will learn?**

Traditional foods and eating patterns in Great Britain

Pastry – theory and practical

Italian Cuisine

Spanish Cuisine

Chinese Cuisine

Indian Cuisine

Practical skills

**Key vocabulary for this topic:**

Key Word	Key Word
cuisine	Cazeula
Traditional	Tandoor
Julienne	Macedoine
Brunoise	Jardiniere
Paellera	

**Independent learning**

**What?**

Read following article titled 'Lets eat together how immigration made British food great. (<https://www.theguardian.com/global/2015/may/24/lets-eat-together-cooking-immigration-britain-food>) Write some notes on the themes in the article include your own opinions.

Update knowledge organiser and complete key word definitions

Create your own revision material on all of the topics covered in this teaching block

**What will the best students be able to do/understand by the end of the topic:**

Be able to explain the characteristics of British cuisine, Be able to make a batch of pastry, Be able to explain the characteristics of Italian cuisine, Be able to explain how pasta is made and its nutritional value. Be able to explain how products can be adapted for different groups of the population e.g vegetarians, coeliacs.

Be able to make a frittata, Be able to explain the characteristics of Spanish cuisine. Be able to write a detailed evaluation which includes nutritional analysis and costings.

Be able to explain the characteristics Chinese cuisine

Be able to explain the characteristics of Indian cuisine

Be able to make a sweet and sour dish

Be able to make a Chinese soup

Be able to make naan bread

Be able to make a curry

Complete a skills test accurately