

## Curriculum Map – Catering Year 9

	1	2	3	4
Year 9	<b>Topic Title:</b> The importance of Nutrition.	<b>Topic Title:</b> Future chef competition	<b>Topic Title:</b> Menu planning	<b>Topic Title:</b> Practical skills
	<b>Big Questions:</b> How well do I understand the difference and importance of macro and micronutrients? How well can I explain the importance of nutrition at different stages of life? How well can I explain diet related health issues?	<b>Big Questions:</b> How well can I prepare, cook and present my dish?	<b>Big Questions:</b> How well do I understand the environmental factors that influence menu planning?	<b>Big Questions:</b> How can I ensure the skills I use in practical are the best they can be?
Assessment	CFU Seneca H/w and CFU past exam questions	Student presentation of their chosen dish and associated costs as well as practical assessment	CFU Seneca H/w and CFU past exam questions	Timeplans Skills checklists Evaluations