

Curriculum overview. World in Your Kitchen 2018

Subject; Year 9 World In Your Kitchen; 20 week unit x 8 lessons per week. with seasonal variations depending on timing of unit.

weeks		Topics	Tasks /Productions	Assessment	
1		Food safety. Revisiting the kitchen environment. Set up workbooks exploring the World of ingredients How to keep a journal.	Basic skill revision. e.g bread dough. Pita and basic white.	Reflections and evaluations. History of Bread video and question sheet.	
2-6		History of Foods/ New World/ Old World vegetables. What is the cooking process all about?	Basic skills continued. Frying and sautéing. Greek style kofta, pita, baklava.	Reflections and evaluations. History of ingredients. 10 points on History of food of choice.	
7 -8		What makes us want to eat the food we do? Cultural influences.		Reflections and evaluations. "World on your plate mate" video and questions.	
9-10		Cultural Influences on Food choices in Australia. Test .	Own choice from your favourites from the term.	Reflections and evaluations.	
11		Map of the world revisited. Europe: Italian Ingredients		Reflections and evaluations.	
12		Europe: Greece and Greek Ingredients		Reflections and evaluations.	
13		Europe; France and French Ingredients		Reflections and evaluations.	
14		South America and South American Ingredients		Reflections and evaluations.	
15		Africa and African Ingredients		Reflections and evaluations.	
16		Asia and Asian Ingredients Thailand, Korea, Vietnam		Reflections and evaluations.	
17		As above. China		Reflections and evaluations.	

18		As above. India		Reflections and evaluations.	
19-20		Own choices from project work on country.	Hand in projects and evaluations.	Collect all work and your recipe book.	