

Subject: Food Technology Bake Off project

Year group: 9

Week beginning	Subject Topic Baking	Key Learning points/big questions	Independent/Home learning	Key Vocab	Linked Assessment	Resources
1 4/1	Introduction to baking Function of ingredients in baking	<p><b>How can the same ingredients create such a range of different products?</b></p> <p><b>What is the difference between plain and self-raising flour? What are their uses?</b></p> <p><b>What is the difference between butter, oil and margarine? What are their uses?</b></p> <p><b>What is the difference between brown and white sugar? What are their uses?</b></p> <p><b>What is the difference between granulated, caster and icing sugar? What are their uses?</b></p>	<p>Use KO to download recipe sheets for upcoming practical lessons.</p> <p>Make parents aware of ingredients lists and practical dates.</p>	<p><b>Function of Ingredients</b> – how an ingredient changes the texture, colour, size of a dish</p> <p><b>Plain flour</b> – without a chemical raising agent</p> <p><b>Self-raising flour</b> – with a chemical raising agent</p> <p><b>Raising gent</b> – produces co2 or steam to give a light texture and volume to a dish</p> <p><b>Granulated sugar</b> - large crystals</p> <p><b>Caster sugar</b> – small crystals</p> <p><b>Demerara sugar</b> – dark brown with more molasses</p> <p><b>Fats</b> – butter, oil, margarines</p> <p><b>Butter</b> – made from milk</p> <p><b>Oil</b> – made from plants</p> <p><b>Margarine</b> – made from plants</p>	Subject Assessment Cover Sheet – Bake Off	<p><a href="#">Technology - Home (sharepoint.com)</a></p> 
2 10/1	Theory of cookie making	<b>What is the difference between a biscuit/cookie and a cake?</b>		<b>Moisture content</b> - Ratio of fat to flour		<a href="#">Technology - Home</a>

	and demonstration of recipe	<p><b>Which method are we using to make cookie dough?</b></p> <p><b>Which ingredient combines the dry ingredients to make a dough?</b></p> <p><b>How can we make every cookie consistent in size shape and colour?</b></p> <p><b>Hoe can we tell that cookies are cooked?</b></p>	Organise ingredients and container for chocolate chip cookies	<p><b>Creaming method</b> – equal fat, flour, sugar and egg</p> <p><b>Rubbing-in method</b> – use fingers to rub fat and flour to crumb mixture</p> <p><b>Short texture</b> – Crisp and melt in the mouth. Fat contributes to this texture</p> <p><b>Consistency</b> – the texture of ingredients before baking</p>	<p><a href="https://sharepoint.com">(sharepoint.com)</a></p> 
3 17/1	Cook chocolate chip cookies	<p><b>Have I brought all my ingredients to school weighed and measured?</b></p> <p><b>Am I amble to follow a recipe independently?</b></p> <p><b>Can I use the right tools for each job?</b></p> <p><b>Can I tell how long my food needs to cook by using an analogue clock?</b></p>		<p><b>Creaming method</b></p> <p><b>Rubbing-in method</b></p> <p><b>Short texture</b></p> <p><b>Consistency</b></p>	<p><a href="https://sharepoint.com">Technology - Home (sharepoint.com)</a></p>
4 24/1	Theory of raising agents and demonstrate cheese muffins	<p><b>What is a Chemical raising agent and where can I find/ use it?</b></p> <p><b>What is a Biological raising agent and where can I find/ use it?</b></p> <p><b>What is a Mechanical raising agent and where can I find/ use it?</b></p>	Organise ingredients and container for cheese muffins	<p><b>Chemical raising agent</b>- bicarbonate of soda, baking powder, self-raising flour</p> <p><b>Biological raising agent</b> - Yeast</p> <p><b>Mechanical raising agent</b> – Whisking, folding, sieving</p> <p><b>Batter</b> – A mixture with a high liquid content</p>	<p><a href="https://sharepoint.com">Technology - Home (sharepoint.com)</a></p> 

5 31/1	Cook cheese muffins	<p><b>Have I brought all my ingredients to school weighed and measured?</b></p> <p><b>Am I able to incorporate the raising agent quickly?</b></p> <p><b>Am I amble to follow a recipe independently?</b></p> <p><b>Can I use the right tools for each job?</b></p> <p><b>Can I tell how long my food needs to cook by using an analogue clock?</b></p>		<p><b>Biological raising agent</b></p> <p><b>Bicarbonate of soda</b></p> <p><b>Batter</b></p>	<p>Subject Assessment Cover Sheet – Bake Off</p> <p>Subject Assessment Cover Sheet – Bake Off</p>	<p><a href="#">Technology - Home (sharepoint.com)</a></p>  <p>SCAN ME</p>
6 7/2	<p>Theory of baking methods</p> <p>And demonstrate brownies</p>	<p><b>What is a baking method?</b></p> <p><b>Why do they change the texture of the bake?</b></p> <p><b>What is the melting method and when is it used?</b></p> <p><b>What is the rubbing -in method and when is it used?</b></p>	<p>Organise ingredients and bring 50p for tin to cook and take brownies home in</p>	<p><b>Melting method</b> -All fat and sugar ingredients are melted in a pan</p> <p><b>Rubbing-in method</b> - Rubbing the fat and flour together to make a crumb</p> <p><b>Creaming method</b>-sugar and fat are mixed together to a creamy consistency to trap air</p> <p><b>All in one method</b> – all ingredients are mixed together</p>		<p><a href="#">Technology - Home (sharepoint.com)</a></p>  <p>SCAN ME</p>
7 14/2	Cook brownies	<p><b>Have I brought all my ingredients to school weighed and measured?</b></p> <p><b>Am I amble to follow a recipe independently?</b></p> <p><b>Can I use the right tools for each job?</b></p> <p><b>Can I tell how long my food needs to cook by using an analogue clock?</b></p>	.	<p><b>Melting method</b></p>		<p><a href="#">Technology - Home (sharepoint.com)</a></p>



<p><b>8</b> <b>28/2</b></p>	<p>Theory of baking methods and demonstrate pear marble cake</p>	<p><b>What is a baking method?</b></p> <p><b>Why do they change the texture of the bake?</b></p> <p><b>What is the creaming method and when is it used?</b></p> <p><b>What fruit can I replace the pare with?</b></p> <p><b>How could I make the bake healthy?</b></p>	<p>Organise ingredients and container for pear marble cake</p>	<p><b>Melting method</b> <b>Rubbing-in method</b> <b>Creaming method</b> <b>All in one method</b></p>	<p>LSTs End of unit assessment and booklet</p>	 <b>SCAN ME</b>
<p><b>9</b> <b>7/3</b></p>	<p>Cook pare marble cake</p>	<p><b>Have I brought all my ingredients to school weighed and measured?</b></p> <p><b>Am I amble to follow a recipe independently?</b></p> <p><b>Can I use the right tools for each job?</b></p> <p><b>Can I tell how long my food needs to cook by using an analogue clock?</b></p>		<p><b>Creaming method</b> <b>All in one method</b></p>		<p><a href="#">Technology - Home (sharepoint.com)</a></p>  <b>SCAN ME</b>
<p><b>10</b> <b>14/3</b></p>	<p>Theory – function of ingredients in baking Demonstrate Fruit trunover</p>	<p><b>What is a baking method?</b></p> <p><b>Why do they change the texture of the bake?</b></p> <p><b>What is the rubbing -in method and when is it used?</b></p> <p><b>What key skills are used in fruit turnover?</b></p> <p><b>What fruit can I replace the pare with?</b></p> <p><b>How could I make the bake healthy?</b></p>	<p>Organise ingredients and container for fruit turnover</p>	<p><b>Rubbing-in method</b> <b>Mechanical raising agent</b></p>		<p><a href="#">Technology - Home (sharepoint.com)</a></p>  <b>SCAN ME</b>
<p><b>11</b> <b>21/3</b></p>	<p>Cook fruit turnovers</p>	<p><b>Have I brought all my ingredients to school weighed and measured?</b></p> <p><b>Am I amble to follow a recipe independently?</b></p> <p><b>Can I use the right tools for each job?</b></p> <p><b>Can I tell how long my food needs to cook by using an analogue clock?</b></p>		<p><b>Rubbing-in method</b> <b>Mechanical raising agent</b></p>		<p><a href="#">Technology - Home (sharepoint.com)</a></p>  <b>SCAN ME</b>

<p><b>12</b> <b>28/3</b></p>	<p>Complete subject assessment sheet as revision and final summative Assessment</p>	<p><b>What is the function of ingredients for fat, sugar, egg and flour?</b>  <b>Name types of flour and how they are used.</b>  <b>Name types of fat used in baking and how they are used.</b>  <b>Name the three raising agents and give examples of when they are used.</b>  <b>Identify baking methods – melting method, rubbing-in method and creaming/ all in one method.</b></p>	<p>Revise using KO  Revise using subject assessment sheet</p>			
<p><b>13</b> <b>4/4</b></p>	<p>DIRT Investigation into traditional Easter foods</p>	<p><b>Can I identify a mistake or wrong answer and correct with green pen?</b>  <b>What traditional Easter foods are eaten at Easter?</b>  <b>Do they symbolise any part of the Easter story?</b>  <b>How do they symbolise the Easter story?</b>  <b>What colours and flavours are present in the Easter foods you have researched?</b>  <b>Are any of the foods seasonal?</b></p>		<p>Simnel Cake  Hot crossed buns  Easter eggs  Lamb roast</p>		<p><a href="#">Technology - Home (sharepoint.com)</a></p>  <p><b>SCAN ME</b></p>