

Year 9 Technology

Learning Programme 4

<p>The LORIC skill focus for this LP is: INITIATIVE. The Moral Values foci for this LP are: INTEGRITY and GRATITUDE.</p> <p>Integrity - Having strong moral principles. I will show integrity by taking responsibility for my actions. Gratitude - Feeling and expressing thanks. I will show gratitude by saying please and thank you.</p> <p>What will I be learning about in this Learning Programme? Environmental factors that impact on cultural foods, looking at food miles, importing food items and health and safety in the kitchen</p> <p>Where have I seen this learning before? Cultural foods, Fairtrade and selection of food items</p> <p>What could I use it for? Applying to practical knowledge of how to be safe in the kitchen and how to select ingredients</p>		<p>Literacy Non-Negotiables:</p> <ul style="list-style-type: none"> • Capital letters must be used at the start of sentences and for the first letter of proper nouns • Full stops must be used at the end of a sentence • Question marks must be used at the end of a question • Apostrophes should only be used for possession or omission • Days of the week and months must be spelled correctly • Key words must be spelled correctly • Vocabulary to be taught using the Frayer model
<p>In LP4.1, I will know:</p> <p>how to explain food miles and the positives and negatives to importing food items</p>	<p>09/03/26 - (WK 2)</p> <p>Frayer Model Words</p> <p>food miles</p>	<p>Homework</p>
<p>In LP4.2, I will know:</p> <p>how to explain food miles and the positives and negatives to importing food items</p>	<p>16/03/26 - (WK 1)</p> <p>Frayer Model Words</p> <p>food miles</p>	<p>Homework</p> <p>choose a country of your choice and create a 'cuisine card' - exploring ingredients from that country and what dishes they can be used in</p>
<p>In LP4.3, I will know:</p> <p>how to apply health and safety rules to a kitchen, including equipment use, hygiene and preventing cross contamination</p> <p>Extended Task.</p>	<p>23/03/26 - (WK 2)</p> <p>Frayer Model Words</p> <p>health and safety</p>	<p>Homework</p> <p>choose a country of your choice and create a 'cuisine card' - exploring ingredients from that country and what dishes they can be used in</p>
<p>In LP4.4, I will know:</p> <p>how to apply health and safety rules to a kitchen, including equipment use, hygiene and preventing cross contamination</p>	<p>13/04/26 - (WK 1)</p> <p>Frayer Model Words</p> <p>health and safety</p>	<p>Homework</p> <p>choose an ingredient you regularly eat at home - research where it is from and what journey it takes to reach your plate</p>
<p>In LP4.5, I will know:</p> <p>how to make informed ingredient choices by considering lifestyle factors, culture and environmental impacts</p>	<p>20/04/26 - (WK 2)</p> <p>Frayer Model Words</p> <p>lifestyle</p>	<p>Homework</p> <p>choose an ingredient you regularly eat at home - research where it is from and what journey it takes to reach your plate</p>
<p>In LP4.6, I will know:</p> <p>how to make informed ingredient choices by considering lifestyle factors, culture and environmental impacts</p> <p>Extended Task.</p>	<p>27/04/26 - (WK 1)</p> <p>Frayer Model Words</p> <p>lifestyle</p>	<p>Homework</p> <p>Choose a recipe you enjoy and give it a 'sustainable makeover' - selecting locally sourced ingredients to reduce the carbon footprint</p>
<p>In LP4.7, I will know:</p> <p>how to prepare for a practical by ensuring you have met all health and safety requirements</p>	<p>04/05/26 - (WK 2)</p> <p>Frayer Model Words</p> <p>preparation</p>	<p>Homework</p> <p>Choose a recipe you enjoy and give it a 'sustainable makeover' - selecting locally sourced ingredients to reduce the carbon footprint</p>
<p>Resources to support learning: Green education foundation</p>		
<p>FFET Award Challenge for this Learning Programme: choose a low food mile ingredient and create a dish at home - show your teacher the outcome</p>		

