



Subject		Year	Term																				
Design and Technology		7	2																				
Topic																							
D&T Carriage Clock and Food Preparation and Nutrition																							
Content (Intent)																							
Prior Learning (Topic) Year 7 Carriage Clock																							
During the first half of this term, students will complete the manufacturing of their carriage clock and evaluate it. Following the summative assessment, students will move to Food Preparation. In the second half of this term, students will learn how to safely use the kitchen to produce a range of dishes such as Fruit Salad, Pasta Salad, Apple Crumble, Scones, Pinwheel Pizza. They will learn how to use the bridge and claw method, use the hob, grill and oven and develop a high level of hygiene and safety.																							
Future Learning (Topic) Year 7 Food Preparation and Nutrition																							
What Knowledge and Skills will be taught (Implementation)		How will your understanding be assessed & recorded (Impact)																					
<p>The students learn how to achieve a high-quality finished product and evaluate the process and outcome.</p> <p>The aims are to:</p> <ul style="list-style-type: none"> To further build on workshop skills Understand the need for Quality Control Know how to evaluate outcomes successfully 		<p>Assessment</p> <p>Several composite assessments will be used to move learning forward throughout the term. Students will be assessed on the Design and Technology, stands of assessment -Planning, Making and Evaluation. Using the Success Sheets, students will self-assess their work and be given directed lesson time to improve their outcomes. The teacher will then mark the piece. These composite assessments, along with the summative assessment test, will contribute to the summative report that is reported to parents.</p>																					
<p>This module focuses on safety, hygiene and develop skills within the contexts of the home and school. Students have the opportunity to:</p> <ul style="list-style-type: none"> Cook a range of dishes. Understand what is meant by food hygiene and how important it is in preparing food. Learn the routines of the kitchen. Develop their understanding of Nutrition and the Eatwell guide. 																							
How can parents help at home?																							
<p>Students will be given homework once a fortnight and must complete this work in their exercise books.</p> <p>Encourage students to watch documentaries such as "In the Factory" and use the Eatwell guide to reflect on their dietary choices.</p> <p>Help them prepare ingredients for practical lessons - all information for ingredients will be on TEAM at least 2 days before the practical.</p>																							
Helpful further reading/discussion (including Reading and Vocabulary Lists)																							
<p>Reading</p> <p>www.technologystudent.com https://www.bbc.co.uk/bitesize No One Is Too Small to Make a Difference: Greta Thunberg ISBN - 0141991747 www.foodafcatoflife.org.uk www.nhs.uk/live-well/eat-well/food-guidelines-and-food-labels/the-eatwell-guide/</p>		<p>Vocabulary Lists</p> <table> <tr> <td>Quality control</td> <td>Carbohydrate</td> </tr> <tr> <td>Materials</td> <td>Protein</td> </tr> <tr> <td>Wood, Metal,</td> <td>Fats</td> </tr> <tr> <td>Plastic</td> <td>Dairy</td> </tr> <tr> <td>Life cycle</td> <td>Seasonal Food</td> </tr> <tr> <td></td> <td>Standard components</td> </tr> <tr> <td></td> <td>Hob</td> </tr> <tr> <td></td> <td>Oven</td> </tr> <tr> <td></td> <td>Bacteria</td> </tr> <tr> <td></td> <td>Hygiene</td> </tr> </table>		Quality control	Carbohydrate	Materials	Protein	Wood, Metal,	Fats	Plastic	Dairy	Life cycle	Seasonal Food		Standard components		Hob		Oven		Bacteria		Hygiene
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