

Subject	Year	Term
Design and Technology	9	2
Topic		
D&T and Food Preparation and Nutrition		
Content (Intent)		
Prior Learning (Topic) Year 9 Encouraging Nature into the garden		
Year 9 Design and Technology is a continuation of the work undertaken in Year 8 building on and extending the subject knowledge to introduce a new set of skills that enable students to become further involved and excited by the subject. Students will learn the basic skills of Engineering, learn how to read Orthographic projections and how to manufacture products accurately.		
Year 9 also moves into Food Preparation and Nutrition half way through the year. We will focus on Food Safety, Food Choice, Food Provenance, Preparation Skills and Food Science.		
They will cook Fajitas, Lemon cake, Spaghetti Bolognese, and spring rolls.		
Future Learning (Topic)		
What Knowledge and Skills will be taught? (Implementation)	How will your understanding be assessed & recorded (Impact)	
During this half term students will be focusing on making a bird feeder based on the engineering drawings provided to them. They will aim to use the skills and understanding they have developed over KS3 to produce a high-quality product that is within tolerance of 0.3mm. Finally they will evaluate their produce, assess it against their specification and suggest improvements	Assessment 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 – Adapt a recipe, 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.	
During the second half of this term, students will move to Food and Nutrition. They will study Diet through time, where our food comes from, what food poisoning is and how to be safe in the kitchen.		
They will cook a range of dishes that will both challenge and engage them and will always be offered the opportunity to adapt their recipes. Areas they will focus on :- • Food Safety, • Food Choice, • Food Provenance, • Preparation Skills • Food Science.		
How can parents help at home?		
Discuss the product with your child. You could also be your child's client. Students will be given a homework task once a week that they need to complete once a week. Please check through this. Help them prepare ingredients for practical lessons - all information for ingredients will be on Teams at least 2 days before the practical.		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
Reading www.technologystudent.com www.foodafactoflife.co.uk www.nhs.uk/change4life	Vocabulary Lists Development Sketching Manufacturing Pathogens Micro-organisms Symptoms High risk foods Incubation	Marinade Sustainability Free Range Carbon footprint Environment Dice Fry