



Subject		Year	Term
Design and Technology		9	2
Topic			
D&T and Food and Nutrition			
Content (Intent)			
<b>Prior Learning (Topic)</b>		Year 8 D&T and Year 8 Food Preparation and Nutrition	
<p>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. The majority of the work undertaken is in preparation for the GCSE.</p> <p>Year 9 also moves into Food and Nutrition half way through the year. Again, all work undertaken will be as reparation to the GCSE. We will focus on Skills, knowledge and understanding with in the 5 GCSE units – Food Safety, Food Choice, Food Provenance, Preparation Skills and Food Science.</p> <p>They will cook Fajitas, Burgers, Spaghetti Bolognese, and Haloumi Kebabs.</p>			
Future Learning (Topic)			
What Knowledge and Skills will be taught? (Implementation)		How will your understanding be assessed & recorded (Impact)	
<p>During this half term students will be focusing on making their final product. They will use the skill and understanding they have developed over KS3 to produce a high-quality product that has been inspired by nature.</p> <p>Finally they will evaluate their produce, assess it against their specification and suggest improvements</p>		<p><u>Assessment</u></p> <p>Throughout the unit students will be introduced to the sub-skills of designing, which they will employ to solve the assessed design tasks. Each unit is individually assessed through teacher assessment and the final end of year level and report is based on all work complete.</p> <p>Main areas of assessment –</p> <p>Identification of a problem</p> <p>Design development</p> <p>Making</p> <p>Evaluating</p> <p>Subject knowledge and understanding</p> <p>Preparation of food</p> <p>Adapting recipes</p> <p>End of year exam</p>	
<p>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.</p> <p>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. The final project will be a mini NEA mock where they will design and develop Festival Food.</p>			
How can parents help at home?			
<p>Students will be given a homework booklet that they need to complete once a week. Help them prepare ingredients for practical lessons - all information for ingredients will be on INSIGHT 4 days before the practical.</p>			
Helpful further reading/discussion (including Reading and Vocabulary Lists)			
<p><b>Reading</b></p> <p><a href="http://www.technologystudent.com">www.technologystudent.com</a>  <a href="http://www.foodafactoflife.co.uk">www.foodafactoflife.co.uk</a>  <a href="http://www.nhs.uk/change4life">www.nhs.uk/change4life</a></p>		<p><b>Vocabulary Lists</b></p> <p>Development  Sketching  Manufacturing</p>	