Key Stage 3

Subject: Technology / Food & Nutrition

Year Group: 7

Course Summary

Technology: During Year 7 students study design and technology through a series of assignments within the disciplines of product design and resistant materials. Within the area of food they follow a food and nutrition programme of study which guides them to healthy lifestyle and food products. Students develop a range of skills which include research, planning making and evaluation in each area. During the course of the year students build up a wide range of practical skills through the making of; jigsaws, cubes and animals in wood, jitterbugs and laser cut mirror fridge magnets in product design, bottle opener and wind chime in metal and a range of food products.

Food & Nutrition: During Year7 students learn about food provenance from farm to fork. They develop an understanding of food preferences relating to season in the UK, religion and special dietary requirements. Through the preparation and cooking of a wide range of dishes students gain an understanding of the importance of food hygiene and the need to eat a varied well-balanced diet that meets their individual nutritional needs. Students have an opportunity to develop, prepare and present a nutritionally balanced meal for themselves based on current food guidelines including the latest eat well guide.

Autumn Term
1. Technology: Design   Food: Demonstration of understanding of food provenance through written and oral tasks
2. Technology: Evaluate   Food: Demonstration of food hygiene through practical work and written tasks
3. Technology: Knowledge   Food: Understanding of their own nutritional needs and those of a range of people
4. Technology: Practical 1   Food: A range of cooking techniques
5. Technology: Practical 2   Food: Practical Assessment of a healthy and nutritionally balanced meal for their family
Spring Term
1. Design
2. Evaluate
3. Knowledge
4. Practical 1
5. Practical 2
Summer Term
1. Design
2. Evaluate
3. Knowledge
4. Practical 1
5. Practical 2

Key Stage 3

Subject: Technology / Food & Nutrition

Year Group: 8

Course Summary

Technology: During Year 8 students study design and technology through a series of product design assignments within the disciplines of resistant materials and food. Students develop a range of skills including research, designing, modelling, planning, evaluation and making in each area. Students make some of the following pieces; shaped wooden box, an LED lamp, a piece of wind chime and a range of food products.

Food and Nutrition: During Year 8 students learn about food provenance the differences between conventional and organic farming and the impact this has on food choice. They develop an understanding of food preferences relating to season in the UK, sustainability, source culture and peer pressure. Through the preparation and cooking of a wide range of predominately savoury dishes students demonstrate the importance of good food hygiene and the need to eat a varied well-balanced diet that meets the nutritional needs of a range of people. Students have an opportunity to develop, prepare and present a nutritionally balanced meal for their family based on current food guidelines including the latest eat well guide.

Autumn Term
1. Technology: Design   Food: Demonstration of understanding of food provenance through written and oral tasks
2. Technology: Evaluate   Food: Demonstration of food hygiene through practical work and written tasks
3. Technology: Knowledge   Food: Understanding of their own nutritional needs and those of a range of people
4. Technology: Practical 1   Food: A range of cooking techniques
5. Technology: Practical 2   Food: Practical assessment of a healthy and nutritionally balanced meal for their family
Spring Term
1. Design
2. Evaluate
3. Knowledge
4. Practical 1
5. Practical 2
Summer Term
1.   Design
2. Evaluate
3. Knowledge
4. Practical 1
5. Practical 2

Key Stage 3
Subject: Technology / Food & Nutrition
Year Group: 9
Course Summary

Technology: During Year 9 students study Design and Technology through a series of different subject areas. Students opt to specialise within the disciplines of Construction, Engineering, Hospitality and Product Design. In Construction, students will complete unit 6 of a BTEC in carpentry and joinery where they make a selection of practise joints and use them to make a picture frame. Within Engineering, students manufacture a phone holder for a bike using a variety of engineering techniques. In Hospitality students plan and prepare a selection of food products where they develop a range of practical skills. In Product Design, students design and make a felt toy with a simple circuit built in. These areas prepare students for all the KS4 courses offered in the area of Design and Technology.

Food and Nutrition: During Year 9 students learn about food provenance and how geography, weather and climate affects the availability of food and drink. They develop an understanding of food and drink preferences relating to season in the UK, sustainability, source, culture, need, cost, dietary requirements and peer pressure. Through the preparation and cooking of a wide range of dishes students demonstrate the importance of HACCP and the need to adapt ingredients to increase the dish's appeal or nutritional balance. Students have an opportunity to develop, prepare and present a nutritionally balanced 2 course meal for a teenager which could be sold for under £2.

Autumn Term
1. Technology: Design   Food: Demonstration of understanding of food provenance through written and oral tasks
2. Technology: Evaluate   Food: Demonstration of food hygiene through practical work and written tasks
3. Technology: Knowledge   Food: Understanding of their own nutritional needs and those of a range of people
4. Technology: Practical 1   Food: A range of cooking techniques
5. Technology: Practical 2   Food: Practical Assessment of a healthy and nutritionally balanced 2 course meal
Spring Term
1. Design
2. Evaluate
3. Knowledge
4. Practical 1
5. Practical 2
Summer Term
1. Design
2. Evaluate
3. Knowledge
4. Practical 1
5. Practical 2