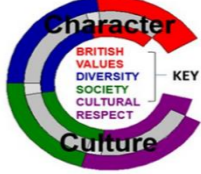


DESIGN AND TECHNOLOGY

Link - R:

YEAR 7 – FOOD Foundation Unit (KS3) = 8 Week rotation																																
INTENT:				The bigger picture:												Character & Culture																
To play a part in developing knowledge and understanding of the Design and Technology National Curriculum. Students are to develop an understanding how to prepare healthy food and why it is important to have a healthy diet.				This scheme plays an important role within the technology curriculum as it is essentially teaching skills from the National Curriculum and preparing students for the challenges of key stage 4. The Next Step: This unit is preparation for the Hospitality and Catering Course at Key stage 4. It focusses predominantly on the making unit and teaches theory knowledge throughout the practical tasks.												 <p>* Link to C&C</p>		<p>Character and Culture is embedded within the curriculum map and coded as shown.</p> <p>Society Design and Technology can lead to many careers in society. An example of this is within the STEM routes.</p>														
Lesson	1		2		3		4		5		6		7		8		9		10		11		12		13		14		15		16	
Retrieval Task:	Circle and identify hazards in the kitchen		What do you think a healthy diet is?		Mind map everything you know about carbohydrates		Thinking about the 'eat less often and in small amounts' section of the Eat well guide, name as many of these foods as you can starting with each letter of the alphabet.		Write down what you would do if someone was having an allergic reaction? How would you know they were having an allergic reaction?		Think of ways you like to stay healthy, what do you do in your daily routine that helps you to stay healthy?		Name the foods shown on the board.		Market Stall Contest		<p>CROSS CURRICULAR LINKS:</p> <ul style="list-style-type: none"> Art: Within this unit students will develop their 3D drawing skills and making skills which will benefit the art curriculum. ICT: This unit will give students an understanding of how you can design in 3D using CAD/CAM <p>LESSON STRUCTURE:</p> <ul style="list-style-type: none"> ALL lessons will use the whole school strategy I DO, WE DO, YOU DO ALL lessons will have a retrieval task that engages learners immediately after arrival. In practical settings this may not use a PowerPoint. All lessons will have a period of SILENT STUDY. <p>All lessons will have Learning objectives visible.</p> <p>WHAT SKILLS WILL BE DEVELOPED:</p> <ul style="list-style-type: none"> Students are to... develop an understanding how to prepare healthy food and why it is important to have a healthy diet. <p>WHY WE ARE LEARNING THIS:</p> <ul style="list-style-type: none"> To develop an understanding of what a healthy diet is and why we need to eat it. To develop a range of practical skills which will help us to prepare healthy food. To learn skills and knowledge which will prepare you for KS4 Hospitality and Catering. <p>HOW TO BECOME AN EXPERT IN THIS TOPIC:</p> <ul style="list-style-type: none"> By planning and making healthy meals for yourself and your family at home. 															
Objective: I do, we do & you do...	To understand how to keep yourself safe in the food room.		Fruit Salad		To understand what a healthy diet is.		Apple Crumble		To understand how much food people need to eat.		Chicken nuggets		To understand how to change and adapt the diet to make it healthier.		Pasta Salad												To understand the different special diets and be able to apply this information.		Cheesy Mash		To learn about the impact diet can have on your body	
Silent Study:	B	M	E	B	M	E	B	M	E	B	M	E	B	M	E	B	M	E	B	M	E	B	M	E	B	M	E	B	M	E		
Assessment:	Baseline Assessment			FAR 1									FAR 2			INPUT GRADES			END OF YEAR ASSESSMENT													
Homework:				SPELLING TEST									SPELLING TEST																			
Literacy:	2 for 2 and 3 for 3 – Within the unit of work teachers use educational and subject specific key literacy. Key Vocab			words and key pictures – Each unit of work has a handout including all key terms, words, tools and materials.																												
Cultural Capital	Local Food Practices: Understanding farm-to-table dining and local food production connects students with essential knowledge of Warwickshire's agricultural heritage and sustainable practices, aligning with the aim to provide children with a broad base of cultural and practical knowledge beyond their everyday experiences. Projects in year 7, 8 and 9 have evolved to include hospitality and catering as this brings food technology into a real world context. At Year 9 we have a full unit dedicated to hospitality and catering linked to design a professional-style menu for a pop-up takeaway food stall. Students experiment and test their ideas before reaching a final, ethically and financially viable solution.																															
Connected Knowledge	This is a unit designed to... prepare students for the future of design and technology at Bilton School as having food practical skills is a priority and plays a big part of the future curriculum. Following this it supports the journey into KS4 and 6th form. Across the school this supports the science department as these skills are transferable and are beneficial in their curriculum plans also. Beyond school, the hospitality and catering industry has many routes, through university, on the job training or apprenticeships.																															
IMPACT	Students measure progress using the department F.A.R tracking sheets which are in the Assessment Booklets, Teachers track the marks given using the department shared mark book and SIMS. This will show progress over time and prepare students for future learning at Bilton School.																															