


DESIGN AND TECHNOLOGY

[LINK – To lesson resources](#)

YEAR 9 – Food Theory Unit (KS3)															
INTENT: To play a part in developing knowledge and understanding of the Design and Technology National Curriculum. Students are to... follow a hospitality and catering unit which is focussed on linking food technology into a real-life context. The project is to create a pop-up food stall food for a takeaway stand.v				The bigger picture: 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.										 * Link to C&C Character & Culture Character and Culture is embedded within the curriculum map and coded as shown.	
The Next Step: This unit is preparation for the Hospitality and Catering Course at Key stage 4. It focusses it's attention on a mixture of theory and exam related topics as well as practicing students in the style of a coursework lesson.															
Lesson	British Values		Diversity									Society		Society Design and Technology can lead to many careers in society. An example of this is within the STEM routes.	
	1	2	3	4	5	6	7	8	9	10	11	12	13		14
Retrieval Task:	PURPOSE Look at the food pair card and pick which one you would buy from each pair and explain why you would choose it.		FUNCTION Look at the symbols on the board (taken from food labels) which organisation do they belong to? Is the meat industry harmful to the environment? Explain your answer		INNOVATION Can you recognise all of the food companies pictured on the board?		KEY TERMS How many uses can you think of for this used bottle? Research task – design an information pack for a restaurant that includes information on how to reduce energy usage		DISCUSS What is happening in this picture? (people breaking into supermarket bins) Do you agree with what is happening?		INSPIRATION Research task – design a leaflet for a supermarket who want to show customers they are reducing the amount of food that is wasted Complete the Quiz, what are the exotic foods shown on the board?		JOBS Research task – create a presentation outlining the challenges people who produce food in less economically developed countries often face		CROSS CURRICULAR LINKS: <ul style="list-style-type: none"> ICT: This unit will give students an understanding of how you can create work using ICT. LESSON STRUCTURE: <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. All lessons will have Learning objectives visible.
Objective: I do, we do & you do...	To understand the factors which affect food choice	Chocolate muffins	To understand what the 6 R's are and how sustainability in design will affect future generations	To understand the impact that global warming has on the production of food	To understand how the food industry impacts the environment?	Macaroni cheese	To understand how reduce energy use in the food industry.	To understand how reduce energy use in the food industry. (research task in computer room)	To understand why we need to reduce food waste	Burgers	To understand why we need to reduce food waste (research task in computer room)	To Understand the understand the impact of fair trade on our food choice	To Understand the impact of fair trade on our food choice. (research task in computer room)	Chicken curry	
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	B M E	B M E	B M E	B M E	
Assessment			FAR 1								FAR 2		INPUT GRADES		
Homework	TEAMS INTERACTIVE						TEAMS INTERACTIVE						End of year assessment - QUIZZIZ		
Literacy	Nutrient, Nutritional, Macronutrient, Micronutrient, Production, Environmental, Allergy, Intolerance, Lactose intolerance, Coeliac Disease														
Cultural Capital	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 Across the school this supports Science and Maths departments as these skills are transferable and are beneficial in the curriculum plan. Beyond school , the world of work is becoming more apprenticeship based and particularly in the hospitality industry. Students either go on to study A Level Food Technology, attend an apprenticeship, attend a 6 th form college or work on the job.														
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.														

