

Design Technology: Key stage 3 Curriculum overview

In every scheme of work students develop the skills of:

Year Group	Topic Theme	Subject specialism	Student activity	Build-up of skills/Practical
9	Health and Safety	Food	<ul style="list-style-type: none"> To understand the module and behaviour expectations. To understand Food Technology safety and hygiene rules and expectations within the classroom. To be able to prepare food with regard to health, safety and hygiene. To be aware of equipment and items used in the kitchen. 	<p>Basic skills recap from year 8 - Hygiene and Safety</p> <ul style="list-style-type: none"> Sensory properties/analysis Weighing and measuring Washing up Evaluating Developing competence and confidence <p>Selecting ingredients that they haven't used before.</p> <p>Using equipment that hasn't been used before - Mini choppers, mixers, woks, grinders, pestle and mortar</p> <p>Planning and evaluating own products</p> <p>Experimenting with skills and ingredients from</p>
9	History on food choices of cultures	Food	<ul style="list-style-type: none"> Students are to understand the choices of foods according to culture, tradition or religion. Students are to investigate into social, moral and environmental issues relating to our food. Students will complete sustainable research task (Fair Trade, Soil Association, Red Tractor and Freedom Food) Pupils will be able to understand why people select foods according to their culture, life style and religion. 	
9	Food provenance and choices	Food	<ul style="list-style-type: none"> Students will understand and complete a project on the need for vitamins and minerals in our diets. Students will consider and investigate the need for special dietary needs Discuss cultures and food from other countries and specific dietary needs needed for each culture and the reasons why they are needed. Students within their project will show understanding of mixtures of cultures and sharing of traditions 	
9	Cooking methods and skills	Food	<ul style="list-style-type: none"> Students will plan their own practicals on selected cultures as researched. Students will challenge and control their own skills base as they select their own recipes and ingredients. 	

			<ul style="list-style-type: none">• Students will showcase their skills by creating products from scratch, i.e. sauces made simple/ homemade pasta Italian foods etc....• Students will at the end select, create and preparing foods to celebrate a chosen culture for a festival.	creating/modifying own recipes Using all aspects of the oven – hob/grill and oven
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