

Design Technology & Food - Curriculum Overview

Year	Autumn 1 - Autumn 2 - Spring 1	Spring 2 – Summer 1 – Summer 2
7	FOOD Methods & Ingredients Project	RM Media Stand Project
	<u>Topics:</u> General health and safety in the kitchen, Safety of Foods, Enzymic browning, Food provenance, vitamins and minerals.	<u>Topics:</u> Designing for a user, perspective and isometric 2D & 3D drawing, design development, working with wood and wood tools, pillar drill, hand tools, finishes and tolerances.
	<u>Practical dishes:</u> cooker licence—hob, sandwich, fruit fusion, dippy divers, apple crumble, potato wedges, frittata.	<u>Practical:</u> Laser cut LED badge, active listening, problem-solving, following a flow chart, quality and tolerance.
8	FOOD Portable Lunch Project	RM Clock Project
	<u>Topics:</u> General health and safety in the kitchen, carbohydrates and sugar, gelatinisation, culture, lifestyle and cost, fast food-health, food provenance- rice.	<u>Topics:</u> Basic electronics, energy storage, plastics, soldering, strip heating, production diary, working to tolerance, hand tools, laser cutting, 2D Design CADCAM, product assembly, basic joints, finishes.
	Practical dishes: vegetable couscous, baked jollof, Belgian chocolate cakes, quick pizza, macaroni and cheese, baked fish goujons, jam jar lunch.	Practical: MDF battery-powered clock.
9	FOOD Street Food Project	RM Lamp Design Project
	<u>Topics:</u> General health and safety in the kitchen, proteins and alternatives, safe preparation, micro organisms, gluten formation, egg cookery, ethical, animal welfare-environment-health, impact of food production-eggs, world food.	Topics: Basic electronics, energy storage, plastics, soldering, strip heating, production diary, working to tolerance Practical: Acrylic, metal and wood designer lamp.
	<u>Practical dishes:</u> sausage rolls, quesadilla, spring rolls, noodle soup, focaccia bread, wrap-it-up street foods, cupcakes.	

