

WEEK /ACTIVITY/ LEARNING OBJECTIVES (HOMEWORKS IN BRACKETS)	ASSESSMENT OPPORTUNITIES	SKILLS	
<ol style="list-style-type: none"> 1. Understand rules in the Design Technology kitchen, washing hands, wearing apron, hygiene, safety and where to find equipment. Smoothie demonstration and tasting. See PPT 1. 2. Understand how to prepare and make fruit smoothies, students bring in ingredients, discuss different types of fruit, safe use of blender and table knife, coloured chopping boards and their uses. Washing up and wiping countertops to prevent bacteria. See PPT2 3. Understand how to prepare and bake cookies, students bring in ingredients, learn safe use of the oven and oven cloth, safe use of microwave, weighing and measuring using scales and spoons, use of oven tray. Washing up and wiping countertops to prevent bacteria. See PPT 3. 4. Understand the different types of eggs to make an omelette, students bring in ingredients, learn safe use of the hob and frying pan. Sources of eggs and risks associated safe use of whisk and fork. Washing up and wiping countertops to prevent bacteria. See PPT4 	<ol style="list-style-type: none"> 1. Teacher assessment, peer assessment, homework 1 set fruit smoothie ingredients. 2. Teacher assessment, homework 2 set cookies ingredients 3. Teacher assessment, homework 3 set omelette ingredients 4. Teacher assessment, homework 4 set pizza ingredients 5. Teacher assessment, homework 5 set cheese straws ingredients 	<p>Hygiene Health and Safety Weighing and measuring ingredients Safe use of equipment Safe use of ovens Safe use of hobs Safe use of blenders Safe use of grill Facts about food poisoning Learning about different foods and recipes. Tasting and testing food Understanding different spices</p>	
<ol style="list-style-type: none"> 5. Understand how to prepare and bake French bread pizza, students bring in ingredients, learn safe use of the grill and oven cloth, food poisoning and risks associated with cold meats. Washing up and wiping countertops to prevent bacteria. See PPT5 6. Understand how to prepare and bake cheese straws, students bring in ingredients, learn safe use of the oven and oven cloth, safe use of the grater and introduction to different types of pastry, knife safety, use of oven tray. Washing up and wiping countertops to prevent bacteria. See PPT6 7. Understand how to prepare and cook chicken fajitas students bring in ingredients, learn safe use of knives, chopping boards and different colours, along with safe use of the hob and safe cooking of chicken. Knife safety and introduction of spices. Washing up and wiping countertops to prevent bacteria. See PPT7 	<ol style="list-style-type: none"> 6. Teacher assessment, homework 6 set chicken fajitas ingredients 	<p>PROGRAMMES OF STUDY</p> <p>1.1a, 1.1c, 1.1d, 1.2b, 1.3a, 1.4a, 1.4b, 1.4c, 2a, 2b, 2d, 2f, 2h, 3b, 3c, 4d, 4f, 4g</p>	

LINKS WITHIN SUBJECT AND CROSS CURRICULAR	LEARNING STYLES (VAK)	ASSESSMENT METHOD
Art: presentation of dishes. English: Communicating ideas by trying different ingredients; use of technical language. ICT: Using internet to expand on recipes provided as homework tasks to see how dishes are made and any additional ingredients that could be added. Mathematics: Measuring and weighing ingredients.	V : Power point, ICT work A : Question & Answer sessions, AFL Throughout K : making recipes	AFL throughout the project. Self/peer assessment throughout- worksheet to complete at the end of the project. Unit formally marked. Overall grade given at the end of the unit

Citizenship	Links with unit of work
a political, legal and human rights, and responsibilities of citizens	Tidying away together
b the roles of the law and the justice system and how they relate to young people	Safety in the kitchen
c key features of parliamentary democracy and government in the constituent parts of the UK and at local level, including voting and elections	Voting on best dishes
d freedom of speech and diversity of views, and the role of the media in informing and influencing public opinion and holding those in power to account	Discussing dishes and different ingredients that could be added
e actions that individuals, groups and organisations can take to influence decisions affecting communities and the environment	Using particular methods of disposing of food items and packaging
f strategies for handling local and national disagreements and conflicts	
g the needs of the local community and how these are met through public services and the voluntary sector	Taking part in hunger awareness week
h how economic decisions are made, including where public money comes from and who decides how it is spent	Costs of particular ingredients

Economic Wellbeing and Financial Capability	
a different types of work, including employment, self-employment and voluntary work	Fair trade ingredients compared to shop brands
b work roles and identities	Team activities
c the range of opportunities in learning and work and changing patterns of employment (local, national, European and global)	Fairtrade awareness of working conditions
d the personal review and planning process	Evaluation and analysis of research/ self/peer assessment
e skills and qualities in relation to employers' needs	Selecting ingredients
f a range of economic and business terms, including the effect of competition on product and price	Commercial costs and prices
g personal budgeting, money management and a range of financial products and services	Learning about costs of ingredients
h risk and reward, and how money can be made through savings, investment and trade	
i how businesses use finance	
j social and moral dilemmas about the use of money.	The environmental aspects of project

Personal Wellbeing

a examples of diverse values encountered in society and the clarification of personal values	
b the knowledge and skills needed for setting realistic targets and personal goals	Throughout in time setting/planning Self/peer assessment. Formal assessment
c physical and emotional changes as we develop	
d human relationships & reproduction	Hygiene/teamwork
e facts and laws about drug, alcohol and tobacco use and misuse, and the personal and social consequences of misuse for themselves and others	
f how a balanced diet and making choices for being healthy contribute to personal wellbeing, and the importance of balance between work, leisure and exercise	Healthy food/options available
g ways of recognising and reducing risk, minimising harm and getting help in emergency and risky situations	Health and safety guidelines