

BLESSED TRINITY LEARNING PROGRAMME

SUBJECT: DT-Food

YEAR: 7

Title	Learning Objectives	Classroom Activity	Recommended Homework	Marking & Assessment
<p>General introduction to Healthy Food</p>	<p>For pupils to learn the different aspects of Food Technology.</p> <p>Designing – pupils to create products</p> <p>Knowledge & Understanding</p> <p>To understand the function of ingredients.</p> <p>To develop a knowledge of the design process (design & make) and understand the need to produce specific tasks in the correct order.</p> <p>Develop the knowledge on understanding of using the correct equipment in a safe and proper way.</p> <p>To understand how to creatively design and develop ideas and turn these into a final product.</p>	<p>Use influence from focus practical tasks to successfully produce several initial ideas</p> <p>Accurately use equipment to prepare and cook ingredients.</p> <p>Focus Practical Tasks using correct equipment and processes</p> <p>Use peer assessment to evaluate</p>	<p>Pupils to complete health and safety worksheet</p>	<p>Pupils have evaluated their design work throughout</p>
<p>Week 1</p> <p>Introduction and general hygiene and safety</p>	<p>To understand a basic introduction to Healthy Eating.</p>	<p>Pupils to complete Worksheets</p> <p>Pupils to watch Video about hygiene and safety</p> <p>Powerpoint</p> <p>Discussions</p> <p>Use of peer assessment</p> <p>Speaking and listening</p>	<p>Health and safety sheet</p> <p>Hygiene sheet</p>	<p>Teacher marking</p> <p>Peer assessment</p>

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Week 2 Fruit salad	Making skills To learn how to prepare ingredients using knife skills.	Use of knife skills and safety methods Pupils to learn how to clean and tidy areas	Evaluation of fruit salad, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 3 Flapjacks	Making skills To learn how to use the melting method	Use of hob Pupils to learn how to clean and tidy areas Pupils to learn how to carry out the melting method.	Evaluation of flapjacks, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 4 Theory	Theory lesson Pupils to learn different aspects of Food Technology and the design and make process.	Pupils to complete Worksheets Pupils to watch Video about hygiene and safety Powerpoint Discussions Use of peer assessment Speaking and listening	Practical homework to show the skills that they have learned so far then load pictures on to Mahara.	Teacher marking Peer assessment Self assessment

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Week 5 Stir fry	Making skills To understand how to combine using knife skills and the hob.	Use of knife skills and safety methods. Pupils to learn how to work as part of a team to clean and tidy areas.	Evaluation of stir fry, pupils will use feedback from others in producing their evaluation.	Pupils will use feedback from others in producing their evaluation
Week 6 Vegetable Curry	Making skills To learn how to create a reduced sauce.	Use of knife skills and safety methods. Pupils to learn how to work as part of a team to clean and tidy areas.	Evaluation of vegetable curry, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 7 Theory	Theory lesson Pupils to learn different aspects of Food Technology.	Pupils to complete Worksheets Pupils to watch Video about hygiene and safety. Powerpoint. Discussions. Use of peer assessment. Speaking and listening.	Analysis of existing products Final design produced from developed ideas	
Week 8 Bread	Making skills To understand how bacteria works in food and to create a product using the kneading method.	Use of the all-in-one method Learn how to knead Use of oven Pupils to learn how to work as part of a team to clean and tidy areas	Evaluation of bread, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation

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Week 9 Pizza	Making skills To understand how to combine using knife skills and bread making skills to create a pizza product.	Use of knife skills and safety methods Bread making Combining two practical skills Pupils to learn how to work as part of a team to clean and tidy areas	Evaluation of pizza, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 10 Theory Design week	Designing Skills Design a product aimed at a chosen target market. The product will be designed in a way that will allow it to be processed using school equipment and facilities. Inspiration for creativity will come from prior skills and adapting a method already used.	Produce a design Brief from a given situation Develop at least one idea reviewing the choice Produce a specification that will satisfy the brief	Write method for next lesson	Pupils to investigate and analyse their product/project using self and peer assessment. Pupils will be creative in analysing their own products and seeing how they can improve.
Week 11 Final exam practical	Making skills To use prior knowledge to create a product for the final assessment.	Pupils to show what they have learned over the last 10 weeks Bring a method that they have created. Pupils to learn how to work as part of a team to clean and tidy areas	Evaluation of final product pupils will use feedback from others in producing their evaluation	Final assessment carried out by teacher. Level awarded for designing, making and also an end of rotation test.
Week 12 Written exam Grow sheet	Evaluation To use knowledge to answer questions on the end of unit exam. To use knowledge of the product and taste testing to create a final evaluation of the course.	Produce evaluation from information gathered from self and peer assessment of finished product	No homework	Pupils will use the grow sheet to assess how they have achieved and what they need to do to improve