Design Technology Subject Intent

Dixons Broadgreen Design Technology department instilled a love of learning through practical application to:

- Promote balanced and varied diets.
- Develop pupils that are self-reliant individuals.
- Creative problem solvers

Five Year Plan

Year 7			
	Cycle 1	**Cycle 2**	**Cycle 3**
Content	**Health and safety in the kitchen. Standards and expectations.** **Practical application: Using the grill** **Understanding the importance of nutrition: Vitamins; the functions and food sources** **Practical application: Using the hob** **Understanding the importance of nutrition Protein & carbohydrates; functions and food sources** **Practical application: Using the hand blender**	**Understanding the importance of nutritional Fats & sugars; functions and sources.** **Practical application: binding and coating** **Understanding the importance of nutrition Dairy & Key nutrients; functions and food sources.** **Practical application: handling high risk ingredients** **Understanding the importance of nutrition: Eatwell Guide; the purpose and how it can be used to support a balanced diet.** **Practical application: Weighing and measuring**	**Understanding the importance of nutrition; Special Diets; key terms and foods to avoid.** **Job roles in industry.** **Menu Planning.** **Factors affecting the success of a menu** **Practical application: Weighing, measuring, combining and portion control** **Practical application: presentation techniques**
Skills	**Practical application: weighing, dicing, slicing, peeling, combining. Nutrition**	**Understanding the importance of balanced diets to make informed decisions about their own diet.** **Practical application: weighing, measuring, handling high risk ingredients.**	**Aware of differing diets to produce a successful and varied menu. Will also continue to develop practical skills.**
Progression	**Pupils may have had limited and varied opportunities within the subject.**	**Further develop practical skills. Make links to nutrition to support menu planning.**	**Can consider ingredients when planning a menu**
Link to GCSE	**1.3.1 Health and safety in hospitality and catering provision** **1.3.2 Food Safety** **2.1.1 Understanding the importance of nutrition** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**1.3.1 Health and safety in hospitality and catering provision** **1.3.2 Food Safety** **2.1.1 Understanding the importance of nutrition** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**1.3.1 Health and safety in hospitality and catering provision** **1.3.2 Food Safety** **2.1.1 Understanding the importance of nutrition** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**
Year 8			
	Cycle 1	**Cycle 2**	**Cycle 3**

Content	**Safety, hygiene, & cross contamination** **Understanding the importance of Nutrition & Eatwell Guide** **Practical application: handling high risk ingredients. Marinade, using the oven.** **Practical application: handling high risk ingredients, preparing vegetables, combining ingredients.**	**Factors affecting menu planning: Environmental issues.** **Contributing factors to the success of hospitality and catering provision** **Practical application: handling high risk ingredients, seasoning, combining ingredients** **Ensuring successful products are achieved: the importance of Weighing and measuring** **Practical application: weighing, measuring, kneading, shaping, rolling.**	**Menu Planning; Presentation, Portion control, Appearance and Texture** **Practical application: preparing a sweet product – varies skills demonstrated from previous practical sessions** **Types of pasties** **Practical application: preparing a pastry product**
Skills	**Practical skills – weighing, dicing, slicing, peeling, combining, handling raw meat. Nutrition**	**Practical skills – weighing, dicing, slicing, peeling, combining, handling raw meat, kneading, portion control.**	**Practical skills – weighing, dicing, slicing, peeling, combining, handling raw meat, preparing pastry, shaping, portion control, presentation techniques,**
Progression	**Pupils will further develop their practical skills to produce more complex dishes. Pupils will be aware of the impact of cooking methods. How to produce environmentally friendly dishes.**	**Pupils will further develop their practical skills to produce more complex dishes. Pupils will be aware of the impact of cooking methods. How to produce environmentally friendly dishes.**	**Pupils will be aware of the factors to consider when planning a menu. Pupils will demonstrate effective presentation techniques for their prepared dishes.**
Link to GCSE	**1.3.1 Health and safety in hospitality and catering provision** **1.3.2 Food Safety** **2.1.1 Understanding the importance of nutrition.** **2.1.2 How cooking methods can impact on nutritional value.** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**2.2.1 Factors affecting menu planning.** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**1.3.1 Health and safety in hospitality and catering provision** **1.3.2 Food Safety** **2.2.1 Factors affecting menu planning.** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**
Year 9			
	Cycle 1	**Cycle 2**	**Cycle 3**
Content	**Health, safety, hygiene and cross contamination** **Practical application: handling high risk ingredients, seasoning, weighing, portion control, shaping.** **Preventative control measures of food induced ill health** **Practical application: handling high risk ingredients, seasoning, combining, demonstrating knife skills.**	**Causes of Food Poisoning and how to minimize risks when storing, preparing, cooking, cooling and serving food** **Practical application: preparing food with suitable accompaniments** **Practical application: pastry making, weighing, measuring, shaping, portion control.** **The role of the Environmental Health Officer**	**Practical application: pastry making, laminating, shaping, portion control.** **Unsatisfactory nutritional intake** **Practical application: preparing a sweet product – varies skills demonstrated from previous practical sessions** **Allergies and intolerances**

Skills	**Practical skills: handling high risk ingredients, seasoning, combining, demonstrating knife skills, portion control, shaping.**	**Practical skills: pastry making, weighing, measuring, shaping, portion control.**	**Practical skills: pastry making, laminating, shaping, portion control.**
Progression	**Pupils will develop their practical skills through the cycle to prepare a number of high level skilled savoury dishes**	**Pupils will further develop their practical skills focusing on pastry making this cycle.**	**During this cycle, pupils will further explore pastry products and apply suitable presentation techniques to their chosen dish.**
Link to GCSE / A-Level	**1.3.1 Health and safety in hospitality and catering provision** **1.3.2 Food Safety** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**1.4.3 Preventative control measures of food-induced ill health** **1.4.1 Food related causes of ill health** **1.4.2 Symptoms and signs of food-induced ill health** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**2.1 The importance of nutrition** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**
Year 10 – Hospitality and Catering			
	Cycle 1	**Cycle 2**	**Cycle 3**
Content	**1.1 Hospitality and catering provision** **1.1 Types of food service** **1.1 Working in the industry** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**1.2 How hospitality and catering provisions operate.** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**2.1 The importance of nutrition** **2.1 Factors affecting menu planning** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**
Skills	**know and understand the two different types of hospitality and catering provision: commercial and non-commercial.** **know and understand types of employment role and responsibilities within the industry** **aware of the working conditions within the industry** **The skills and techniques of preparation, cooking and presentation of dishes**	**To be able to describe the operation of the front and back of house.** **The skills and techniques of preparation, cooking and presentation of dishes.**	**Understanding the importance of nutrition** **The skills and techniques of preparation, cooking and presentation of dishes**
Progression	**Pupils will understand how the kitchen operates, making clear links to industry. Pupils will have developed a range of practical skills to support NEA assessment in year 11**	**Pupils will be aware of the different staffing requirements to support catering provision. Pupils will have developed a range of practical skills to support NEA assessment in year 11**	**Pupils will be aware of the importance of nutrition and consider this when planning a menu**
Link to GCSE / A-Level	**1.1 – Unit 1 Examination** **2.3 – Unit 2 NEA**	**1.2 – Unit 1 Examination** **2.3 – Unit 2 NEA**	**2.1 – Unit 1 Examination** **2.3 – Unit 2 NEA**

Year 11 Hospitality and Catering			
	Cycle 1	**Cycle 2**	**Cycle 3**
Content	**2.2 Menu planning** **2.3 The skills and techniques of preparation, cooking and presentation of dishes.**	**2.4 Evaluating cooking skills.** **2.3 The skills and techniques of preparation, cooking and presentation of dishes**	**Revision:** **1.1, 1.2, 1.3, 1.4** **2.1, 2.2, 2.3, 2.4** **(see yr10 for more details)**
Skills	**Be aware of the different factors when planning menus. Be able to plan dishes for a menu. Pupils will have developed a range of practical skills to support NEA assessment in year 11**	**Be able to provide a brief review of their planning, preparation, and cooking, highlighting areas of success and of potential further development.** **Be able to demonstrate a range of the food preparation and cooking techniques for the production of dishes.**	**Able to answer examination questions using powerful knowledge. Can respond to command words accordingly.**
Progression	**Pupils will be aware of dietary needs and considerations when planning a menu. Pupils will have developed a range of practical skills to support NEA assessment in year 11**	**Pupils will have successfully completed their practical NEA assessment. Pupils will now demonstrate the ability to evaluate their assessment.**	**Can demonstrate powerful knowledge to complete unit 1 paper.**
Link to GCSE / A-Level	**2.3 – Unit 2 NEA**	**2.3 – Unit 2 NEA**	**Unit 1 Examination**