

POL Design Technology – Food Technology

	Year 7	Year 8	Year 9	Year 10	Year 11
Knowledge & Understanding	<p>Health and safety in Food room</p> <p>Importance of fruit and vegetables in diet, seasonal and environmental issues</p> <p>Quality control – accurate weighing and measuring</p> <p>Eatwell plate</p> <p>What is meant by balanced diet</p> <p>Food groups</p> <p>Nutrients – protein/fat/carbohydrate/ vitamins and minerals (sources and basic function)</p> <p>Evaluating a product - Sensory testing – literacy terms</p> <p>Kitchen hygiene and food safety</p> <p>Bacteria</p> <p>4Cs – chill/cool/cover/cross contamination</p> <p>Safe storage of food</p> <p>Food wastage</p>	<p>What is baking – increase: social issues, influences of media etc</p> <p>Function of main ingredients- functional and nutritional properties. Raising agents</p> <p>How to follow a recipe/ ratios/quality control steps/ methods of production.</p> <p>What is culture, how does this affect our food choice</p> <p>Social and moral factors</p> <p>Recognising different ingredients and how they can be used in our diets.</p> <p>Reinforcement of nutrients</p> <p>Understanding different diets</p> <p>Evaluating a product – comparison of homemade and shop bought.</p>	<p>Functional properties of food</p> <p>Functional properties of starch, sugar, fat and protein</p> <p>Meat/fish/dairy produce and alternative protein foods</p> <p>Safe storage of food and food products – Appropriate hygiene and food safety measures. Safe food handling techniques, purchasing, storing, preparing, cooking and serving of food. Hazards – physical, chemical and biological.</p> <p>Develop and use design briefs and specifications for product development</p>	<p>Understand nutritional properties of food – nutritional and healthy eating guidelines. Diets from deficiency or excess. Dietary needs of different target groups.</p> <p>Current labelling requirements</p> <p>Use of Food in focus to analyse diets/products.</p> <p>Function of ingredients – pastry/cake/sauces/bread</p> <p>Standard components – advantages and disadvantages in product development. Range available</p> <p>Social, economic, cultural and environmental issues- implication on product development, packaging and availability of foods.</p> <p>Generate design proposals against stated design criteria, and to modify their proposals in the light of on-going analysis, evaluation and product development</p> <p>Controlled Assessment - Analyse and evaluate existing products. Trends – Social.moral and environmental issues</p> <p>Client profile</p> <p>Create design criteria. Generation of ideas to suit criteria</p>	<p>Controlled AssessmentCarry out modification of chosen product. Product analysis of existing chosen product.</p> <p>Use investigation to test out a range of modifications. Range of sensory testing – profile/ranking/rating</p> <p>Understanding of functional properties of ingredients used. Consideration of target group; use of food in focus and CAD where appropriate.</p> <p>Manufacturing specification and production plan</p> <p>Methods of commercial production/CAM</p> <p>Exam</p> <p>Effects of acids and alkalis. Use need and effect of additives</p> <p>Implications of food issues in product development.. Technological developments.</p> <p>Food packaging</p> <p>Design products to suit the prep sheet.</p>

POL Design Technology – Food Technology

Skills & Application	<p>Knife skills: bridge and Claw (Fruit fusion/ Dip and tortilla)</p> <p>Selection and use of equipment - grill (pizza toast)</p> <p>Accurate weighing and measuring, use of oven (cookies)</p> <p>Selection and use of equipment- hob and blender, reinforcement of knife skills and quality control (vegetable soup)</p> <p>Combining ingredients – rubbing in & all in one method (rocking Rock Cakes/cheese scones/ mini fruit cakes)</p>	<p>Students will extend selection and use of equipment and ingredients and confidence with the cooker.</p> <p>Baking: Scone base pizza – recap rubbing in method, homemade topping Use of food processor for QC - Carrot cakes with optional topping Shortcrust pastry/ rolling/shaping and finish – cheese and onion triangles</p> <p>Culture Wise use of herbs and spices to add flavour/use of vegetables and protein sources Extend methods of cooking Chilli/Bolognese/quick lasagne Curries Develop quality control and extend range of ingredients</p>	<p>Demonstrate accurate measurement, ratios and proportions- scones/biscuits</p> <p>Starch to thicken- gelatinisation- sauces/macaroni cheese/quick lasagne</p> <p>Fats to shorten – pastry making Sugar to flavour, colour and aerate- cake making</p> <p>Extend range of cooking methods and processes – fruit and vegetables- soups. Dairy products-cheesecake</p> <p>Select and combine ingredients to achieve different textures/finishes/shapes and appearance- development of maids of honour</p> <p>Safe storage/preparation and handling of high risk foods – Chilli/Bolognese</p>	<p>Select tools and equipment and processes to make quality products.</p> <p>Aeration, coagulation, emulsification- Swiss roll/ quiche/Lemon Meringue Pie</p> <p>Pastry – choux and rough puff</p> <p>Layering – cold desserts, finishing techniques</p> <p>Meat/fish/dairy produce and alternative protein foods- Sweet and Sour Chicken/Chickpea and spinach curry</p> <p>Consider solutions to technical problems</p> <p>Product analysis</p> <p>Test, modify and evaluate work- methods of sensory testing</p>	<p>Demonstrate range of processes, hand, mechanical and electrical equipment.</p> <p>Quality control</p> <p>Present food products with consideration of colour, texture, flavour, shape, temperature, time, users’ needs and finishing techniques.</p> <p>Finish products to a high standard.</p>