



Year 7



The BIG Picture

Learning Objective: Learn technical knowledge and practical skills through a series of class based and home learning sessions **SO THAT** you can prepare, cook and store food safely.

- Session 1 focuses on important health, safety and hygiene routines. As part of this session, you will conduct a short practical to demonstrate how to use the hob safely.
- Session 2 focuses on knife skills. As part of this session, you will conduct a short practical to demonstrate how to use the grill safely.
- Session 3 focuses on natural sweeteners, batch production and the function of ingredients. As part of this session, you will demonstrate how to use the oven safely.

Assessment: You will be formally assessed twice during this project: one skills based and one knowledge-based assessment. You will reflect on your assessments by identifying your successes and the elements you could improve.



Key Terminology

Design Technology Skills		Project Skills	
<ul style="list-style-type: none"> ● Resilience ● Perseverance ● Independence ● Teamwork ● Health & Safety ● Planning 	<ul style="list-style-type: none"> ● Preparation ● Making ● Critique ● Quality Control ● Evaluating 	<ul style="list-style-type: none"> ● Cooking ● Measuring ● Weighing ● Temperature control ● Bridge Grip ● Claw Grip ● Hygiene ● Batch production 	<ul style="list-style-type: none"> ● Grating ● Baking ● Frying ● Grilling ● Cutting ● Rubbing in method ● Marinade ● Sensory Analysis

Equipment

			
Cooker	Hob	Grill	Oven
			
Vegetable knife	Vegetable peeler	Frying pan	Utensils
			
Chopping board	Scales	Sieve	Measuring spoons
			
Measuring jug	Spatula	Ramekin	Pastry brush