



FOOD TECHNOLOGY	ICT	TEXTILES	WOOD TECHNOLOGY
<p>Unit 1 – Safety and Hygiene Revision</p> <ul style="list-style-type: none"> • Kitchen hygiene and safety • How to leave a kitchen <p>Production:</p> <ul style="list-style-type: none"> • Rock Cakes (1 week) <p>Unit 2 – Different Cooking Methods:</p> <p>1. Baking:</p> <ul style="list-style-type: none"> • Importance of baking • Key to successful baking <p>Production:</p> <ul style="list-style-type: none"> • Orange and Poppy seed cakes <p>2. Boiling:</p> <ul style="list-style-type: none"> • Design process and key elements • Skills of boiling <p>Production:</p> <ul style="list-style-type: none"> • Chicken and Corn Soup <p>3. Steaming:</p> <ul style="list-style-type: none"> • Design process and key elements • Skills of steaming <p>Production:</p> <ul style="list-style-type: none"> • Steamed Dumplings <p>4. Frying:</p> <ul style="list-style-type: none"> • Design process and key elements • Skills of frying 	<p>Touch typing – 1 lesson per fortnight practice</p> <p>Unit 1 – Microsoft Word</p> <ul style="list-style-type: none"> • Margin setting • Page layout • Inserting tables, pictures • Cropping/ manipulation of pictures • Making a poster manipulating fonts and pictures (2 lessons) <p>Unit 2 – Research Assignment</p> <ul style="list-style-type: none"> • Make a cover manipulating pictures • Article writing/ citations, bibliography • Use tables/charts to present data (3 lessons) <p>Unit 3 – Microsoft Word Business Writing</p> <ul style="list-style-type: none"> • Business letter • Resume (2 lessons) <p>Unit 4 – Microsoft PowerPoint Basics</p> <ul style="list-style-type: none"> • Presentation rules • Handouts and guide notes • Font, text, timing, animation • Shapes and lines • Layering of objects (2 lessons) <p>Unit 5 – Presenting using PowerPoint & Prezi</p> <ul style="list-style-type: none"> • Layering, replicating • Smart Art to organise ideas • Hyperlinking • Slide show using Prezi (3 lessons) 	<p>Unit 1 DESIGN PROCESS</p> <ul style="list-style-type: none"> - Explanation of class rules including organisation and management of the workroom - Demonstration of safe operation of all equipment, machines and tools - Observe parts and operation of sewing machine - Introduction of design specifications for quilt. - Sketch and research ideas for quilt and create a plan using the format provided. <p>Unit 2 Operating a Sewing Machine</p> <ul style="list-style-type: none"> - Students learn to use the sewing machine <p>Unit 3 PRODUCTION and EVALUATION</p> <ul style="list-style-type: none"> - Using design plan begin to construct quilt. - Cut and prepare fabric for quilt. (35x35 cm) - Decorate quilt squares using fabric paint or applique - Learn to operate a sewing machine. - Demonstrate an understanding 	<p>Unit 1 – Design Process and Evaluation</p> <ul style="list-style-type: none"> • Design Process • Design Brief • Investigating design options • Evaluation criteria • Design options for wood burning (2 weeks) <p>Unit 2 – Production</p> <ul style="list-style-type: none"> • Rules of the technology room • Safety Poster • Safe and correct use of hand tools and machines • Scroll saw practice • Production of model • Wood burn designs • Evaluate Model and method of production • Glossary (8 weeks)

<p>Production:</p> <ul style="list-style-type: none"> • Own pancake design <p>(4 weeks)</p> <p>Unit 3 – Different Food Groups:</p> <p>1. Cereal and Fruit:</p> <ul style="list-style-type: none"> • Importance of cereals and fruit in our diet <p>Production:</p> <ul style="list-style-type: none"> • Chicken and asparagus risotto • Banana French toast <p>2. Vegetables:</p> <ul style="list-style-type: none"> • <p>Production:</p> <ul style="list-style-type: none"> • Zucchini Burger <p>3. Meat, Fish, Poultry:</p> <ul style="list-style-type: none"> • Design process and key elements <p>Production:</p> <ul style="list-style-type: none"> • Design your own hamburger <p>4. Dairy:</p> <ul style="list-style-type: none"> • <p>Production:</p> <ul style="list-style-type: none"> • Cheese and Bacon Croquettes • Chocolate Souffle <p>(4 weeks)</p> <p>Tests:</p> <ul style="list-style-type: none"> • Written and practical test 	<p>Unit 6- Microsoft Excel Basics</p> <ul style="list-style-type: none"> • Design a calendar project • Making a calculator • Organising a party- shopping online, budgeting, preparing invitations <p>(3 lessons)</p>	<p>of sewing machine operation and equipment through completion of a series of practical activities and worksheets designed to enhance student confidence and capability.</p> <ul style="list-style-type: none"> - Introduction to threading of sewing machine and completion of several activities to improve skill level using fabric and cotton. - Machine sew quilt. - Analyse and evaluate the success of your final quilt in relation to design specifications. 	
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