### FOOD TECHNOLOGY

**Unit 1 – Safety and Hygiene Revision**
- Kitchen hygiene and safety
- How to leave a kitchen

**Production:**
- Rock Cakes (1 week)

**Unit 2 – Different Cooking Methods:**

1. **Baking:**
   - Importance of baking
   - Key to successful baking

2. **Boiling:**
   - Design process and key elements
   - Skills of boiling

3. **Steaming:**
   - Design process and key elements
   - Skills of steaming

4. **Frying:**
   - Design process and key elements
   - Skills of frying

**Production:**
- Orange and Poppy seed cakes
  - Chicken and Corn Soup

**Unit 3 – Steamed Dumplings**
- Design process and key elements
- Skills of steaming

**Production:**
- Steamed Dumplings

**Unit 4 – Rock Cakes**
- Design process and key elements
- Skills of frying

**Production:**
- Rock Cakes (1 week)

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### ICT

**Unit 1 – Microsoft Word**
- Margin setting
- Page layout
- Inserting tables, pictures
- Cropping/manipulation of pictures
- Making a poster manipulating fonts and pictures (2 lessons)

**Unit 2 – Research Assignment**
- Make a cover manipulating pictures
- Article writing/citations, bibliography
- Use tables/charts to present data (3 lessons)

**Unit 3 – Microsoft Word Business Writing**
- Business letter
- Resume (2 lessons)

**Unit 4 – Microsoft PowerPoint Basics**
- Presentation rules
- Handouts and guide notes
- Font, text, timing, animation
- Shapes and lines
- Layering of objects (2 lessons)

**Unit 5 – Presenting using PowerPoint & Prezi**
- Layering, replicating
- Smart Art to organise ideas
- Hyperlinking
- Slide show using Prezi (3 lessons)

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### TEXTILES

**Unit 1 DESIGN PROCESS**
- 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.

**Unit 2 Operating a Sewing Machine**
- Students learn to use the sewing machine

**Unit 3 PRODUCTION and EVALUATION**
- 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

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### WOOD TECHNOLOGY

**Unit 1 – Design Process and Evaluation**
- Design Process
- Design Brief
- Investigating design options
- Evaluation criteria
- Design options for wood burning (2 weeks)

**Unit 2 – Production**
- 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)
<table>
<thead>
<tr>
<th>Production:</th>
<th>Unit 6 - Microsoft Excel Basics</th>
<th>Tests:</th>
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<tbody>
<tr>
<td>• Own pancake design</td>
<td>• Design a calendar project</td>
<td>• Written and practical test</td>
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<td>(4 weeks)</td>
<td>• Making a calculator</td>
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<td><strong>Unit 3 – Different Food Groups:</strong></td>
<td>• Organising a party- shopping online, budgeting, preparing invitations</td>
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<tr>
<td><strong>1. Cereal and Fruit:</strong></td>
<td>(3 lessons)</td>
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<tr>
<td>• Importance of cereals and fruit in our diet</td>
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<tr>
<td><strong>Production:</strong></td>
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<tr>
<td>• Chicken and asparagus risotto</td>
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<td>• Banana French toast</td>
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<td><strong>2. Vegetables:</strong></td>
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<td><strong>Production:</strong></td>
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<tr>
<td>• Zucchini Burger</td>
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<td><strong>3. Meat, Fish, Poultry:</strong></td>
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<td><strong>Production:</strong></td>
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<tr>
<td>• Design process and key elements</td>
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<tr>
<td>• Design your own hamburger</td>
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<td><strong>4. Dairy:</strong></td>
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<td><strong>Production:</strong></td>
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<tr>
<td>• Cheese and Bacon Croquettes</td>
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<tr>
<td>• Chocolate Souffle</td>
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<td>(4 weeks)</td>
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