



Northampton International Academy

Design and Technology Curriculum – Food and Nutrition Overview



Why Teach Design and Technology?

We believe that Design and Technology is at its core all about creativity and imagination. Students learn to design and make products taking into account the modern world and needs of others, allowing them to access a plethora of careers in the growing area of the creative industries and engineering.

Students have to consider others and understand their view points, think in creative ways to solve problems, learning practical skills an variety of media techniques and process in order to achieve an effective end result.

Design and technology requires a combination of divergent and creative thinking blended with theoretical understanding and practical skills.

From designing objects for a commercial market through to clothing, furniture and Food, Design and technology equips students for their future by encompassing practical life skills and encourages students to be make appropriate decisions and solve problems.
– essential skills for the modern world.

We want our students to be able to think like designers,

Learning for Life and Careers

Employability skills

Literacy, Numeracy, Analysis, Creativity, Organisation, Initiative, Communication, Presentation, Collaboration,

Linking the Curriculum to careers:

Clear career links following are shared throughout.

Encounters with employers

Aspens catering company- in school links. University of Northampton.

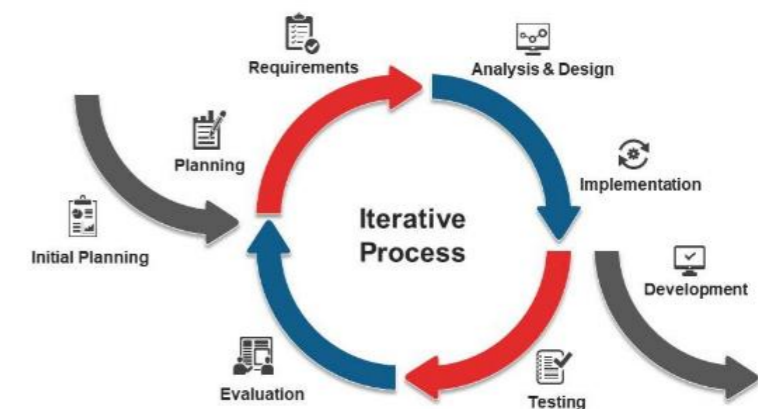
Examples of qualification pathways

Food and Nutrition can lead to a multitude of further education options including apprenticeships and a wide range of carers in the food and hospitality industry. Students continue to study at the next level at collage. Some opting for a university degree.

Disciplinary Knowledge

	Designing	Understanding contexts, user and purposes
		Generating, developing, modelling, and communicating ideas
	Making	Planning
		Practical skills and techniques
	Evaluating	Own ideas and products
		Existing products
		Key events and individuals

Iterative Process Model



Curriculum Overview

	Year 7	Year 8	Year 9	Year 10	Year 11
Food	Health and Safety Use of Hobs Knife skills Simple recipes with basic skills Bread, pasta, chicken	Health and Safety Use of Hob and Oven Knife skills, Combination foods with two or more elements batter, cheese sauce, eggs and meat	Health and Safety Use of Hob and Oven Meals combining multiple elements and using hob and oven. Proteins and carbohydrates	Hospitality and Catering Health and Safety Use of Hob and Oven Learners gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.	Hospitality and Catering Health and Safety Use of Hob and Oven. Learners gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. Skills needed to prepare, cook and present dishes. Review their work effectively.



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Secondary Curriculum Map



Key Stage 3 and 4	Year 7,8 & 9 (Key Stage 3) Students have 1 lesson every two weeks			WJEC Hospitality and Catering- Level 1&2 (Key Stage 4) Students have 3 lessons per two weeks	
	Year 7	Year 8	Year 9	Year 10	Year 11
Topics Covered.	<ul style="list-style-type: none"> • Pasta salad Healthy Eating Knife skills • Scones Measuring Quick bread • Vegetable Soup Using the hob Proportioning • Chicken/Falafel Burgers Time management • Dutch Apple Cake Using the oven • Basic food preparation and cooking skills including knife skills • Measuring and weighing techniques • Selection of tools and equipment • Basic food hygiene and safety • Using the hob and oven safely • Use sensory testing methods • Following a recipe independently 	<ul style="list-style-type: none"> • Stir fry Cooking techniques Food group selection • Pineapple fried rice One pot meal Balanced meals • Chilli con carne Food safety Temperature regulation • Pizza Wheels Dough making Adapting a recipe • Carrot cake muffins Vitamins Melting method • Food preparation and cooking skills including knife skills • Measuring and weighing techniques • Selection of tools and equipment • Food hygiene and safety • Using the hob and oven safely • Use sensory testing methods • Following a recipe independently 	<ul style="list-style-type: none"> • Chicken Fried Rice Rechauffe cooking Poultry • Cottage pie Traditional recipe Multi skills • Lasagne International Cuisine Layering/binding • Mini quiches Vegetables Pastry • Victoria Sponge cake Whisking method Egg cookery • Advanced food preparation and cooking skills including knife skills • Measuring and weighing techniques • Accurate selection and use of tools and equipment • Food hygiene and safety • Effective use and regulation of hob and oven safely • Use sensory testing methods to critique their dishes. • Following a recipe independently 	<p>Topics Students will cover a wide range of practical skills that stem from the theory topics cover.</p> <p>These include Knife skill Measuring and weighing Tools and equipment. Temperature control for hob and oven Time management – dovetailing Multiple cooking techniques for mastery in the industry. Professional levels of safety and hygiene</p> <p>Theory Food safety considerations when preparing, storing and cooking and serving food.</p> <p>Develop a knowledge and understanding of macronutrients and micronutrients.</p> <p>Environmental impact and sustainability of food</p> <p>Technological developments associated with food spoilage and contamination.</p> <p>Application of food safety considerations when preparing, storing and cooking.</p> <p>Hospitality and catering provision</p> <p>The operation of the hospitality and catering industry.</p>	<p>Autumn Term Theory content is taught alongside practical food preparation lessons.</p> <p>Lesson units are taught in the style of the NEA practical exam in order to prepare students.</p> <p>Mock practical NEA</p> <p>Mock theory</p> <p>Spring Term Food selection for different clients Recipe analysis Analysing scenarios Production planning Evaluation</p> <p>NEA – 12 hours Research Plan Trial Cost Nutritional Analysis Practical food exam- 3hrs Evaluate NEA ppt submission</p> <p>Theory revision</p> <p>Summer Term Revision for written exam</p>