



Design & Technology Food - Learning Journey

Design & Technology KS3		Baseline Position										
Topic	ELEMENT	Year Group	Step									
			1	2	3	4	5	6	7	8	9	
Understanding / Knowledge	I have a very basic understanding of food knowledge	7										
	I have a basic understanding of food knowledge	7										
	I have a good understanding of food knowledge	7										
	I have a good understanding of food knowledge & can apply it some of the time	7										
	I have a good understanding of food knowledge & can apply it most of the time	7										
	I have a good understanding of food knowledge & can apply it the majority of the time	7										
	I have a very good understanding of food knowledge & can apply it the majority of the time	7										
	I have an excellent understanding of food knowledge & can apply it the majority of the time	7										
	I have an excellent understanding of food knowledge & can apply it all of the time	7										
Making	With help and support I have tried to make my food products	7										
	With help and support I have made my food products	7										
	I have used utensils and equipment to produce my food products	7										
	I have used utensils and equipment correctly to make my food products	7										
	I have used the correct utensils and equipment and used them with some accuracy to make my food products	7										
	I have used the correct utensils and equipment skilfully and accurately to make my food products	7										
	I have used a range of processes correctly and skilfully to produce well-made food products accurately and correctly	7										
	I have used a range of processes correctly and skilfully to produce a well-made food products accurately and correctly. My food products show a good level of quality	7										



Lesson	Learning Focus	Homework & Assessment
1	What is Hygiene & Safety?	Knife safety poster
2	How do you peel, core & chop? (Create a Fruit Fusion)	
3	What are Bacteria?	
4	Can you demonstrate the Bridge & Claw Technique? (Create a Soup)	
5	Which piece of Equipment?	Bridge and Claw technique
6	Can you use the Hob? (Create a Pasta or Couscous Salad)	
7	How do you use a cooker?	
8	How do you stir-fry Meat & Vegetables? (Create a Stir-fry)	
9	What is the Eatwell Guide?	Revision for test
10	How do you simmer a sauce? (Create a Thai Green Curry)	
11	What are Nutrients?	Assessment of understanding (TEST)
12	How do you rub in? (Create an Apple & Sultana Crumble)	Assessment Basic tools/ skills / ingredients
13	What are Staple Foods?	Regional Foods
14	How do you form & shape? (Create Scones)	
15	What is Milk used for?	
16	How do you cream a mixture? (Create Oat Raisin Cookies)	
17	Why eat Meat, Fish and Eggs?	
18	How do you make equally sized mini cakes? (Create Mini Fruit Cakes)	Assessment Time Plan / Flow Chart
19	What are Fruit & Vegetables?	
20	Free Choice	