

TECHNOLOGIES

Curriculum Map: Provision KS3

AUTUMN TERM

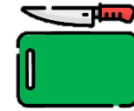
HEALTH AND SAFETY IN FOOD TECH



Students will be taught safety and hygiene practices in the kitchen. They will learn to transition smoothly between workspaces and establish healthy preparation routines whilst cooking simple recipes. They will learn the names of key equipment and appliances.



DEVELOPING BASIC SKILLS



Pupils will have opportunity to try a range of kitchen aids to help them better access tasks.

They will be taught different methods of measuring ingredients including:

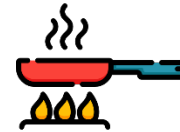
- Teaspoons and Tablespoons
- Counting the correct amount
- Using a scale - grams
- Using a measuring jug - millilitres



MEASURING INGREDIENTS AND FOLLOWING RECIPES



Students will be encouraged to gain more independence with cooking by following visual recipes and looking for next steps.



USING KITCHEN APPLIANCES

Students will begin to use a range of electrical appliances including the:

- Kettle
- Hob
- Oven
- Grill
- Blender
- Microwave



SPRING TERM

SUMMER TERM

Students will be re-introduced to the workshop and the associated rules. They will learn to transition smoothly between workspaces and develop a safety routine while working on mini-projects.

TEXTILES



Students will develop their use of surface decoration techniques, dying and fabric fabrication to produce a personalised project.



INTRODUCTION TO RESISTANT MATERIALS



In all projects, students will develop skills in:



Designing

- Communicating ideas through talking and visual mediums.
- Exploring personal preference and the preference of others.



Making

- Following visual instructions.
- Using a range of equipment and materials.
- Developing fine motor control.



Evaluating

- Reflecting on existing products and their own work.



Technical knowledge

- Exploring and applying DT in the context of daily life.

FOOD TECHNOLOGY

Curriculum Map: Provision KS4

