

	<b>Technology Carousel</b>	<b>Desired end of year outcomes</b>
<b>Year 9</b>	<p><b>Focus:</b></p> <p>Homemade versus packet mix and ready prepared shop bought food.</p> <p>Learning the value of home-made food and its advantages and disadvantages.</p> <p>Looking at nutritional value, cost, quantities, taste and texture.</p> <p>Carry out a sensory analysis of dishes made</p> <p>Describing words for taste texture and appearance of food.</p> <p>The importance of food safety and hygiene including personal hygiene when preparing foods</p> <p>Food Poisoning and cross contamination - safe cooking and storage of high-risk foods</p> <p>Packaging and labelling – ‘Use by’ and ‘Best Before’ dates</p> <p>Understanding how other cultures have influenced the diet of people in the UK.</p> <p>Cooking a range of healthy dishes from foods around the world</p> <p>Developing skills and awareness of a variety of different foods and ingredients from different cultures</p> <p>The benefits of eating seasonal foods to reduce the carbon footprint, cost factors and support local agriculture</p> <p>Food preservation and jam making</p> <p>Developing independent working</p> <p>Discussion and information about Food Technology as an option for Yr10/11</p> <p>Develop ability to follow instructions independently.</p> <p>Self/Peer evaluation</p>	<p>Students will understand the advantages of making homemade recipes rather than buying readymade dishes.</p> <p>Students will understand how to carry out a sensory analysis using describing words for taste, texture and appearance of foods</p> <p>Students will develop knowledge of food safety and hygiene to avoid cross contamination and food poisoning</p> <p>Students will know how to cook food thoroughly and safely</p> <p>Students will know how to store foods correctly</p> <p>Students will develop their basic skills to cook a variety of complex dishes.</p> <p>Students will develop their independence when following a recipe.</p> <p>Students will understand the importance of eating seasonal foods to reduce the carbon footprint</p> <p>Students will learn about different methods of preservation and understand its importance to prevent food spoilage and food waste</p>
		<b>Key Contact Name &amp; Email</b>
<b>Assessment</b>	<p>Assess level of independence in practical tasks</p> <p>Assessment on safety and hygiene practices.</p> <p>Regular checks of folder work and verbal feedback given.</p> <p>Photographic evidence of practical work to assess progress</p> <p>Self and peer assessment</p> <p>End of year assessment to assess knowledge of practical and theory work covered throughout the course.</p>	<p>Mrs C Martin</p> <p>cmartin@glebe.bromley.sch.uk</p>