



**Topic Overview**  
**Faculty/Subject: Innovation/DT**  
**Year Group: 7**  
**Topic: Food Project**



**What BIG IDEAS will you cover in this topic?**

Students are having an introduction to basic food principles. They will be looking at health and safety in the food room, the 4c's, basic food preparation, a balanced diet and learn about a balanced diet and the Eatwell guide. Students will discuss experiences of healthy eating in everyday life. They will cook 3 dishes with increasing skills to a good standard – working safely at all times, select and use basic equipment correctly. They will also experiment with ingredients to help enhance flavours in the dishes. Students will look at product and sensory analysis and throughout all of this the students learn time management.

**What other key concepts, knowledge and skills will you learn in this topic?**

- What constitutes high quality
- Collating correct equipment
- Equipment, uses and health & safety
- Sensory analysis
- Peer and self-evaluation
- Time management

**What important prior knowledge will you use from your prior learning?**

- Looked at safety and hygiene in other DT rooms
- Basic group projects at primary school such as biscuits and buns
- Basic balanced diet knowledge

**Where does this topic fit into the curriculum plan for this subject?**

Students have been introduced to the Eatwell guide and basic nutrients. They have also looked at the bridge and claw skill for chopping and looked at cross contamination, all of which are fundamental skills used in each year moving forwards.

**Assessment:**  
**How and when will you be assessed on this topic?**  
**What will the success criteria be?**

EXCELLING (L, M, H)	
All of the secure criteria plus: Describe ideas and give reasons.	All of the secure criteria plus: Describe ideas and look at improvements you could make. Weigh and measure accurately.
SECURE	
Autumn Term	Spring Term
<b>Assessment strategy:</b> Informal/regular/ongoing (Formative/Self/Peer assessment) Baseline project and Christmas branding project	<b>Assessment strategy:</b> Informal/regular/ongoing (Formative/Self/Peer assessment) Food project OR Textiles project
Identify basic equipment, materials, components and techniques for each DT discipline. Use ICT software to enhance the quality of work and identify photos on the computer software.	Everything from term 1 plus: Describe choices for appropriate ingredients, food or textiles equipment, materials, components and technique. Recognise the products/designs have to meet a range of different needs in relation to design requirements and a specific target group.
Make/finish a simple judgement on the product outcome. Make/State simple suggestions for improvement.	Everything from term 1 plus: Identify what worked well and what could be improved and why/how. Evaluate research by using ACCESS/RI.
With help, use the computer software. Produce a finished product.	Everything from term 1 plus: Manage high level interdependencies. Produce a good quality finished product. Product should use a range of simple shapes to create more complex shapes.
Generate designs and describe thoughts, ideas/information sketches and models to communicate each of the designs.	Everything from term 1 plus: Generate creative and original design ideas. An element has been made at rendering. Make links between research and designs. Write a specification describing criteria. Cook or create samples of an idea/design.
DEVELOPING (L, M, H)	

**What is the key vocabulary that you will need to know in this topic?**

- As defined in objectives, activities and outcomes through writing, speaking, listening and reading.
- Through the activities in this unit, pupils will be able to understand, use and spell correctly words relating to:  
 Bridge and claw, knife, cross contamination, allergies, intolerances, labelling, hygiene, healthier, locally sourced, environmentally friendly, eatwell guide

**What is the structure of learning/lessons in this topic?**

Theory-Health and safety  
 Theory-4C's & Fruit salad demonstration  
 Practical-Fruit salad practical using the bridge and claw method  
 Theory-Understanding of the importance of eating a balanced diet for good health & Rock cakes demonstration  
 Practical-Rock cakes  
 Theory- Muffin product and sensory analysis & demonstration of Tortilla wraps  
 Practical-Tortilla wraps

*Exemplar work once complete year 2023*