



# Northampton International Academy

## Design and Technology Curriculum – Food Technology 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 considering 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 should consider others and understand their viewpoints, think in creative ways to solve problems, learning practical skills and variety of media techniques and process to achieve an effective end result.

Design and technology require 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:

Food Critic, Food Photography, Nutritionist, Food Chemist, Food Researcher, Dietician, Food Writer, Food Teacher, Chef, Food Journalist.

#### Encounters with employers:

Aspens catering company- on campus cafeteria. Tour of the Northampton College. London Tour (Borough Market). Exploring Local Farms and supermarkets.

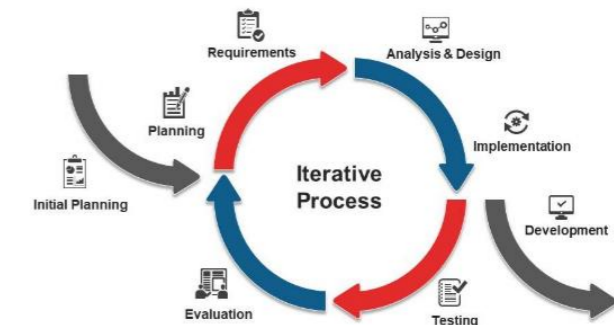
#### Examples of qualification pathways:

Level 3 Hospitality and Catering, Catering Diploma, BSc. Hospitality Management

### Disciplinary Knowledge

	<b>Designing</b>	Understanding contexts, user and purposes
		Generating, developing, modelling, and communicating ideas
	<b>Making</b>	Planning
		Practical Skills and techniques
	<b>Evaluating</b>	Own ideas and products
		Existing Products
		Key events and individual

### Iterative Process Model



### Curriculum Overview (Substantive and Disciplinary Knowledge)

	Year 7	Year 8	Year 9	Year 10	Year 11
<b>Food</b>	Health and Safety Use of Hob and Oven Knife skills Simple recipes with basic skills Develop a basic understanding of nutrition and culinary skills.	Health and Safety Use of Hob and Oven Knife skills, Combination foods with two or more elements Develop confidence in cooking a range of dishes and make informed decisions about food choices.	Health and Safety Use of Hob and Oven Meals combining multiple elements and using hob and oven. Proteins and carbohydrates Produce a range of savoury and sweet dishes informed by ...	<b>Hospitality and Catering</b> 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.	<b>Hospitality and Catering</b> 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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## Design and Technology – Food and Nutrition

### Secondary Curriculum Map



**Key Stage 3** – Students have 1 lesson bi-weekly. Each lesson is 100 minutes. There is a termly rotation.

**Key Stage 4** – Level 1/2 WJEC Hospitality and Catering Students have 3 lessons per two weeks. Each lesson is 100 minutes.

**Topics Covered**

	Year 7	Year 8	Year 9	Year 10	Year 11
	<ul style="list-style-type: none"> <li>• <b>Kitchen Safety and Kitchen Hygiene</b> The 4 C's Grooming in the kitchen Basic food hygiene Safety techniques</li> <li>• <b>Fruit Salad</b> Knife skills Seasonal foods Food groups – fruits Sensory evaluation</li> <li>• <b>Frittata &amp; Hash Browns</b> Food groups – 5 A Day Egg cookery Hob and oven use Sensory evaluation</li> <li>• <b>Cheese Scones</b> Food Choice Rubbing-In method Quick doughs Measuring and weighing Oven use Sensory evaluation</li> <li>• <b>Chicken Sandwich</b> Eat well guide Food groups Frying Sensory evaluation</li> <li>• <b>Cookies</b> Food groups – Fats and Sugars Edible decorations Oven use Sensory evaluation</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Food Safety</b> Safety in the kitchen recap</li> <li>• <b>Chicken Wrap</b> Balanced Meal Knife skills Hop use Sensory evaluation</li> <li>• <b>Cottage Pie</b> Macronutrients Micronutrients Hob and oven use Sensory evaluation</li> <li>• <b>Pizza Wheels</b> Dough making Rubbing-In method Healthy Eating Knife skills Weighing and measuring Sensory evaluation</li> <li>• <b>Baked Mac and Cheese</b> Dairy products Dairy alternatives Binding agents Oven use</li> <li>• <b>Pineapple Upside Down Cake</b> Vitamins and Minerals Creaming method Oven use Sensory evaluation</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Health and Safety</b> Food hygiene and safety Food poisoning Bacteria</li> <li>• <b>Chicken Potato Curry</b> Meal planning factors One pot meals Knife skills Hob use Sensory evaluation</li> <li>• <b>Beef Cupcakes</b> Short crust pastry Measuring and weighing Proteins Oven use Sensory evaluation</li> <li>• <b>Pizza</b> Yeast doughs Types of flour Raising agent Oven use Sensory evaluation</li> <li>• <b>Swiss Roll</b> Whisking/aeration method Egg cookery Fillings Measuring and weighing Oven use Sensory evaluation</li> <li>• <b>International Cuisine</b> Special diets Impact of religion on food National dishes Hob and oven use Sensory evaluation</li> </ul>	<p><b>Year 1 Hospitality and Catering – Level 1/2 (Theory and Practical based)</b></p> <p><b>Unit 1</b> Hospitality and catering provision How Hospitality and Catering providers operate Health and safety in Hospitality and Catering Food safety in Hospitality and Catering Health and Safety: responsibility of employers and employees</p> <p><b>Unit 2</b> The importance of nutrition – general overview Menu Planning – domestic planning The skills and techniques of preparation cooking and presentation of dishes Evaluating cooking skills Application of food safety considerations when preparing, storing and cooking. Commodities</p> <p><b>Internal Assessment</b> Coursework Practise -Ongoing in class sessions</p> <p>Mock Exams -Theory -Practical</p>	<p><b>Year 2 Hospitality and Catering – Level ½ (Theory and Practical based)</b></p> <p><b>Unit 1</b> Job requirements and working conditions in the Hospitality and Catering industry Factors affecting the success of Hospitality and Catering providers Operation of front and back of house Meeting customer requirements Food safety regulation Roles and responsibilities of Environmental Health Officers</p> <p><b>Unit 2</b> The importance of nutrition – special dietary needs &amp; special groups Impact of cooking on nutritional value Menu planning – production planning, meeting customers' needs Recipe modification</p> <p><b>Internal Assessment</b> Coursework Practise -Ongoing in class sessions</p> <p>Mock Exams -Theory -Practical</p> <p><b>External Assessment</b> Coursework (NEA) – 12 hours: Research – 2 hrs Planning – 5 hrs Practical food exam – 3 ½ hrs Evaluation – 1 ½ hrs NEA ppt submission</p> <p>Written Exam</p>