





Students should know how to use utensils and equipment to safely and hygienically prepare and cook a nutritionally balanced meal. They should be able to use a variety of mixing techniques and know cooking terms (boiling, simmering, frying, baking). They should know the sources, characteristics and functions of a large range of ingredients and be able to sensorially evaluate foods.

Students should know how to use textile and workshop tools and equipment safely to join, shape, form and decorate a variety of materials. They should be able to creatively engage in an iterative design process and construct functional products from timbers, textiles and electronic components. They should understand how to analyse the work of designers as well as evaluate their own work.

	<b>Make Connections</b>	<b>Self manage / Independence</b>	<b>Challenge / high expectations</b>	<b>Creativity</b>	<b>Problem solving / resilience</b>
<b>Aspire, Believe</b>	We plan so that: <ul style="list-style-type: none"> <li>• Curriculum links to Science, Maths, History, Geography and Art</li> <li>• Food Technology links to a healthy lifestyle</li> </ul>	We plan so that: <ul style="list-style-type: none"> <li>• Students make their own products and dishes that they manage their time to complete and take home</li> </ul>	We plan so that: <ul style="list-style-type: none"> <li>• All students are supported and challenged to design and make the best quality products and dishes they can</li> </ul>	We plan so that: <ul style="list-style-type: none"> <li>• Practical projects include opportunities for students to design some or most elements of the product or recipe</li> </ul>	We plan so that: <ul style="list-style-type: none"> <li>• Students regularly evaluate their design and practical work and find their own solutions to design problems</li> <li>• Students feel safe to make and learn from their mistakes</li> </ul>
 <b>Grow</b>	We provide opportunities to: <ul style="list-style-type: none"> <li>• Develop transferable skills such as measuring</li> <li>• Discover links between foods and origins</li> </ul>	We build in opportunities for: <ul style="list-style-type: none"> <li>• Completion of practical work is self-managed</li> <li>• Many recipes allow students' choices of ingredients</li> </ul>	We provide opportunities to: <ul style="list-style-type: none"> <li>• Self- and peer-review designs, products and dishes</li> </ul>	We provide opportunities to: <ul style="list-style-type: none"> <li>• Individually design and make products following design briefs and with specific customers in mind</li> </ul>	We provide opportunities to: <ul style="list-style-type: none"> <li>• Learn through watching practical demonstrations and modelling</li> <li>• Examine product exemplars</li> <li>• See and taste dishes</li> <li>• Face complex challenges to realise designs</li> </ul>
 <b>Achieve</b>	<ul style="list-style-type: none"> <li>• Students develop transferable problem solving, design and making skills</li> <li>• Students are able to make healthy meals</li> </ul>	<ul style="list-style-type: none"> <li>• Students want to develop their making skills</li> <li>• Students want to develop their food preparation skills</li> </ul>	<ul style="list-style-type: none"> <li>• Students are eager and proud to take their work home</li> <li>• Students remake their dishes at home</li> </ul>	<ul style="list-style-type: none"> <li>• Students are confident to experiment through designing products or adapting recipes</li> </ul>	<ul style="list-style-type: none"> <li>• Students understand how to improve their product or dish</li> <li>• Students make good or better progress as they develop resilience in practical learning</li> </ul>