**Year 7-8 Technology Mandatory**

**Hour Scope and Sequence**

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| **Term** | **Week** | **Content** | **Assessment** |
| One | 1-2 | **Topic 1 Kitchen safety and hygiene**  **Digital portfolio – Workplace health and safety**  **Design scenario and brief**  **Practical work**  **Outcomes:** | Literacy task – creative writing task of 600 words to describe an incident – real or imagined- that happened in a kitchen environment |
| 3-4 | Basic skill development including measuring and weighing, equipment  Nutrition – Go, grow and glow foods, the food groups  Digital: Design research, Design PMI tables  Practical work | Estimating cost of practical task |
| 5-6 | Writing a recipe, recipe terminology  Nutrition: nutritional value of food  Digital: PMI tables, modification of recipes  Practical work |  |
| 7-8 | Nutrition: the nutrients and their role in the function of the body  Digital: writing their recipes for development  Practical work |  |
| 9-10 | Cooking skills  Nutrition: dietary related diseases  Digital: collaboration and design development  Practical work: design project – ASSESSMENT TASK | Design project – students will be cooking their designed take away item |
| Two | 11-12 | Packaging materials and their impact on the environment  Nutrition: Modification of diets to suit the needs of individuals  Digital: evaluation and assessment – HAND IN ASSESSMENT TASK  Make/draw the packaging for designed takeaway food  **Topic 1 Kitchen safety and hygiene**  **Digital portfolio – Workplace health and safety**  **Design scenario and brief**  **Practical work**  Basic skill development including measuring and weighing, equipment  Nutrition – Go, grow and glow foods, the food groups  Digital: Design research, Design PMI tables  Practical work  Writing a recipe, recipe terminology  Nutrition: nutritional value of food  Digital: PMI tables, modification of recipes  Practical work | DIGITAL PORTFOLIO ASSESSMENT TASK DUE  Literacy task – creative writing task of 600 words to describe an incident – real or imagined- that happened in a kitchen environment  Estimating cost of practical task |
| 13 |
| 1-2 |
| 3-4 |
| 5-6 |
| Three | 7-8 | Nutrition: the nutrients and their role in the function of the body  Digital: writing their recipes for development  Practical work |  |
| 9-10 | Cooking skills  Nutrition: dietary related diseases  Digital: collaboration and design development  Practical work: design project – ASSESSMENT TASK |  |
| 11-12 | Packaging materials and their impact on the environment  Nutrition: Modification of diets to suit the needs of individuals  Digital: evaluation and assessment – HAND IN ASSESSMENT TASK | DIGITAL PORTFOLIO ASSESSMENT TASK DUE |
| 13 | Make/draw the packaging for designed takeaway food |  |
| 1-2 | **Topic 1 Kitchen safety and hygiene**  **Digital portfolio – Workplace health and safety**  **Design scenario and brief**  **Practical work** | Literacy task – creative writing task of 600 words to describe an incident – real or imagined- that happened in a kitchen environment  Estimating cost of practical task |
| Four | 3-4 | Basic skill development including measuring and weighing, equipment  Nutrition – Go, grow and glow foods, the food groups  Digital: Design research, Design PMI tables  Practical work  Writing a recipe, recipe terminology  Nutrition: nutritional value of food  Digital: PMI tables, modification of recipes  Practical work  Nutrition: the nutrients and their role in the function of the body  Digital: writing their recipes for development  Practical work  Cooking skills  Nutrition: dietary related diseases  Digital: collaboration and design development  Practical work: design project – ASSESSMENT TASK  Packaging materials and their impact on the environment  Nutrition: Modification of diets to suit the needs of individuals  Digital: evaluation and assessment – HAND IN ASSESSMENT TASK  Make/draw the packaging for designed takeaway food |  |
| 5-6 |
| 7-8 |
| 9-10 |
| 11-13 |