

## **Subject: Art, Design & Technology (Food)**

Department Staff – Ms K Shakes

Year 7 - Academic Year 2009 - 2010

In Art, Design and Technology, you have the opportunity to develop a range of skills and knowledge. You will follow a programme of study which includes Art, Textiles, Food and Resistant Materials.

### ***Contents : what you will study***

- Learn how to be aware of and apply health and safety rules in food technology
- Learn the properties and uses of food ingredients
- Learn how to use basic tools and equipment specific to your area of study
- Learn how to design and make a named product
- Learn how to judge the quality of the dishes you have made in order to make improvement.

In Year 7 the Food technology project is the Healthy Lunch Box. This project will last a maximum of 9 weeks.

### ***National Curriculum levels at which you will work***

You should be working between levels 3 to 4

### ***Skills which you will develop this year***

- How to use basic tools and equipment
- How to develop your creative skills
- How to work individually and in a team environment.
- How to research into existing products using a variety of sources

### ***Assessment : how you will be tested this year***

- You will be continuously assessed throughout your design and make stages.
- You will be also assessed via the series of home works that will be given to you

In order to gain good marks:

- Your folder must be neat and well organised
- You must present your written work well
- Your finished product should meet your specification
- The quality of the product that you make must be good
- You must demonstrate an understanding of the working characteristics of the materials being used
- Show that you have used tools and equipment correctly and safely
- Show effort and commitment when working.
- Produce high quality practical work

Depending on how good your work is you will be awarded a grade/level as follows;

Grade	A	B	C	D	E
Level	5	4	3	2	1

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### ***Equipment which you will need for this year's work***

The equipment you need for this year are:

- Standard School Equipment-Pencils, Pens etc
- Apron
- Plastic Container
- Ingredients

### ***Key words which you will need to learn for this year's work***

Here are some subject key words (*terminology*) that you must learn and use, you will be learning more, it is important that you make a note of them. Your teacher will be writing them on the board as the lesson progresses:

Product	The thing you make - a dish, a meal etc.
Design Brief	A short statement of task or a short statement of what you have decided to make
Specification	A bullet point statement of what your product must have
Evaluation	Judging what you have made in order to find out what has gone well and wrong ( <i>has it met the specification or not</i> )
Research	Finding out information about the product that you want to make
Disassemble	To take a product apart to get design information
Food Hygiene	A set of practices aimed at keeping food clean
Personal Hygiene	A set of practices aimed at keeping ourselves clean
Cross-contamination	The transfer of bacteria from one area to another
Sensory Descriptors	Words which describe taste, smell, texture and flavour