

Subject: Art, Design & Technology (Food)

Department Staff – Ms K Shakes

Year 9 - Academic Year 2010-2011

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, Food and Resistant Materials.

As you come towards the end of the year you will opt for any of the subjects for further study in years 10 and 11. In year 11 the subject is then registered or entered for GCSE examination.

Contents: what you will study

By the end of year 9 you will have:

- Learned how to continue to develop your design and make skills from a given design brief
- Learned the properties and uses of different food ingredients.
- Learned how to computer generated drawings for your design work.
- Learned how to apply correctly health and safety practice when working with tools and equipment
- Extended the range of tools and equipment you are able to use.

In Year 9 the Food Technology project is Multi-cultural food. This project will last a maximum of 9 weeks.

National Curriculum levels at which you will work

You should be working between levels 4 to 6

Skills which you will develop this term:

- How to mark out using Tools and the workshop equipment
- How to use graphic technique to enhance your design
- How to fully evaluate your completed product

How to research into existing product using conventional and electronic 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 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 clearly
- Your finished product should meet your specification
- The quality of the product that you made must be good
- Gain further understanding of the working characteristics of the materials being used in your subject areas.
- Show that you have used tools and equipment correctly and safely
- 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	7	6	5	4	3

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Equipment which you will need for this year's work

The equipment you need for this term are:

- Standard School equipment
- Apron
- Plastic Container
- Ingredients

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

Here are some of the subject key words (*Terminology*), you will be learning more. It is important that you make a note of them. Your teacher will be writing more on the board as the lesson progresses

Product	The thing you have to make, e.g. a toy, a meal, a garment
Research	Finding out information about your product using a range of sources
Design Brief	A short statement of task or a statement of what you have decided to make
Specification	Bullet point statement of what you want your product to have or the targets that you set for your product
Evaluation	Judging the product that you have made in order to improve it and also to check if it has met your written specification
Dietary Goals	Rules for healthy eating
HACCP	Hazard Analysis and Critical Control Point
Ethnic Foods	Food products from countries other than Britain.