

GCSE FOOD TECHNOLOGY

		CORE KNOWLEDGE			CORE SKILLS										
9A	EXCELLING	Students should have knowledge and understanding of the following: <ul style="list-style-type: none"> Trends and innovations in design and manufacture, labelling and packaging Social, moral, cultural, economic, environmental and sustainability issues Product life cycle and life cycle analysis The composition, structure and properties of food The importance of a balanced diet and the application of current healthy eating recommendations Designing and making quality manufactured products Planning production with consideration of the use of time and resources Performance characteristics of different ingredients Tools and equipment, including new technologies, used to make quality manufactured products Processes and techniques used to make quality manufactured products Health and safety issues 			EXCELLING	Students should have skills in the following: <ul style="list-style-type: none"> Actively engage in the process of Design and Technology to develop as effective and independent learners Make decisions, consider sustainability and combine skills with knowledge and understanding in order to design and make quality products Explore ways in which aesthetic, technical, economic, environmental, ethical and social dimensions interact to shape designing and making Analyse existing products and produce practical solutions to needs, wants and opportunities, recognising their impact on quality of life Develop decision making skills through individual and collaborative working Understand that designing and making reflect and influence cultures and societies, and that products have an impact on lifestyle Develop skills in creativity and critical analysis through making links between the principles of good design, existing solutions and technological knowledge 			9A						
9B									9B						
8A									8A						
8B									8B						
7A									7A						
7B									7B						
6A									6A						
6B									6B						
5A									5A						
5B									5B						
4A	SECURING				SECURING				4A						
4B									4B						
3A									3A						
3B									3B						
2A									2A						
2B									2B						
1A									1A						
1B									1B						
3A									DEVELOPING KS3	<ul style="list-style-type: none"> Demonstrate cultural understanding Identify how wise food choices can affect healthy lifestyles Demonstrate creativity Develop designing skills Demonstrate good making skills Plan and organise activities Select and use appropriate ingredients and equipment Work hygienically and safely Demonstrate critical evaluation skills 	DEVELOPING KS4	<ul style="list-style-type: none"> The 6R's Social issues – evaluating own and existing products Factors affecting food choice – availability, cost, religion, lifestyle, health Moral issues Cultural issues Environmental issues Design issues Nutrients Diet Special dietary needs Food commodities Function of ingredients 	Research into Healthy Eating which leads to the development of a range of dishes: Fruit Skewers Vegetable Couscous Salad Rock Cakes Mini Fruit Cakes Savoury Rice Sweet Crumble Scones Sizzling Stir Fry Savoury Straws Dutch Fruit Cake Tuna Pasta Bake Dips & Crudites Fruity Marble Cup Cakes Layered Salad Bolognese Sauce Muffins Bread Rolls Vol au Vents Chocolate Chip Cookies Pizza Pin Wheels Students will be able to cost out recipes and carry out a nutritional analysis.	Knowledge and understanding of a range of processes used to make products and have the opportunities to use the following skills and processes:- <ul style="list-style-type: none"> Heat transference The effect of heat on different foods Baked products Sauce making Fruit and vegetable preparation Preparation of meat, fish, dairy products and alternative protein foods Cooking and preparation of staple foods Finishing techniques 	3A
3B															3B
2A	2A														
2B	2B														
1A	1A														
1B	1B														
P8	PREPARING for GCSE	<ul style="list-style-type: none"> Basic names of Equipment Basic names of nutrients – protein, carbohydrate, fat, fibre, vitamins, minerals and water Basic health and safety rules for the kitchen 			PREPARING for GCSE	<ul style="list-style-type: none"> List some criteria that their dishes should meet Create a range of high skilled dishes linked to a given design brief Produce a detailed time plan Identify success criteria and areas where improvements could be made 									P8
P7															P7
P6															P6
P5															P5
P4									P4						
P3									P3						
P2									P2						
P1									P1						