

Westbourne Academy Curriculum Planning Document

Subject: DT Year:9

Timescale	Autumn		Spring		Summer	
Prior Learning (from KS2/3)	KS3- Cover health, safety & hygiene. Cooking techniques including shaping, bread coating, boiling baking & frying.		KS3 – YR7&8 practical units		KS3 – YR7&8 units	
Unit Title	1. Food, Nutrition & Catering- Hospitality & Catering		2. Practical Skills – Skills Board		3. Specialist – Practical Lamp	
Key knowledge (5-10 points)	1. Identify and understand the factors of food related ill health 2. Explain the difference between hospitality & catering 3. Explain the difference between a commercial and non-commercial business 4. Give examples of different professional cooking equipment 5. Describe the differences between domestic and professional kitchens 6. Describe their experiences of different cooking methods 7. Experience of handling a variety of commodities		1. Identify the processes of plastic forming 2. Explain the difference between the plastic forming processes. 3. Identify the process of CAD/CAM 4. Explain the difference between the processes. 5. Identify different types of timber joints. 6. Understand how to mark and cut out different joints.		1. Identify the different materials timber, metals and polymers. 2. Analysis of existing products. 3. Create 3-4 design ideas – rendered and annotated. 4. Model final design through physical and virtual (paper and CAD). 5. Preparing material by marking and cutting out according to their design.	
Key skills (optional)	<ul style="list-style-type: none"> • Use bridge hold and claw grip safely to prepare food • Be able to knead, leaven, and bake bread • Be able to shape and form ingredients • Be able to reduce a sauce in a simmer • Be able to use starch as a thickening agent 		<ul style="list-style-type: none"> • The ability to use the correct tools and machines to manipulate the material safely, correctly and competently. • Line bending, plastic forming and vacuum forming. • Laser cutter & 2D design • Marking and cutting out timber joints. 		<ul style="list-style-type: none"> • Sawing, bending and pop riveting metal as well as drilling and countersinking. • The ability to use the correct tool and machines to manipulate the material safely and correctly. • Wood turning – lathe • Pillar drill • Sawing 	
Key terminology	Mould, yeast, chemical, metals, fermentation, poisonous plants, Commercial, non-commercial, residential, business, profit, Large Equipment, Mechanical equipment, Hand-held utensils and equipment, professional,		Vacuum forming, mould, plastic forming oven,, CAD, CAM, laser cutter, timber, mitre, dowel, housing, combing, tenon saw, marking gauge, chisel, clamp		Hacksaw, flat file, scribe, centre punch, hammer, pillar drill, screws, pop rivet, rivet gun, model, craft knife, cutting board/mat, scalpel, maun safety rule, lathe, wood turning, chisel.	

	<i>domestic ,rise, bake, knead, simmer,</i>	<i>accommodation, bake, glaze, rest,</i>				
Assessment (methods to assess)	<ul style="list-style-type: none"> Peer assessment of the presentation of meatballs. Verbal/whole class feedback on cooking. 	<ul style="list-style-type: none"> End of unit assessment /30 	<ul style="list-style-type: none"> Whole class feedback on one of the processes that they are learning. 	<ul style="list-style-type: none"> End of unit assessment /30 	<ul style="list-style-type: none"> Peer assessment of design ideas. 	<ul style="list-style-type: none"> Individual feedback in relation to their practical and the progress they are making – in line with GCSE DT & 3D.
Links to other units in KS3/4.	<ul style="list-style-type: none"> Links to medium & high level cooking and presentation skills required for unit 2 Preparing core knowledge of hygiene, safety and healthy meal planning. 	<ul style="list-style-type: none"> Links to medium & high level cooking and presentation skills required for unit 2 Preparing core knowledge of hygiene, safety and healthy meal planning. 	<ul style="list-style-type: none"> Links to core knowledge needed at KS4 Links to specialist knowledge at KS4. 	<ul style="list-style-type: none"> Links to core knowledge needed at KS4 Links to specialist knowledge at KS4. 	<ul style="list-style-type: none"> Links to core knowledge needed at KS4 Links to specialist knowledge at KS4. Starts preparing them for creating design ideas, rendering and annotating at KS4. 	<ul style="list-style-type: none"> Links to core knowledge needed at KS4 Links to specialist knowledge at KS4.