



Food Technology		Textiles Technology	
<p>Knowledge:</p> <p>Healthy eating (eat well guide)</p> <p>Healthy eating tips Nutritional needs through life stages</p> <p>DRV/RNI</p> <p>Adapting recipes</p> <p>Consumer Choices</p> <p>Functional properties of ingredients – carbohydrates/ gelatinisation/sauce making</p> <p>Safe food storage</p> <p>Nutritional analysis</p> <p>Plant based diets</p> <p>Environment and sustainability</p> <p>Sensory evaluation</p>	<p>Practical Skill development:</p> <p>Weighing and measuring</p> <p>Peeling, chopping</p> <p>Use of small and large equipment</p> <p>Use of oven, hob and microwave</p> <p>Use of electric whisk</p> <p>Rubbing in</p> <p>Development of skills:</p> <p>Applying health and safety principles</p> <p>Sauce making</p> <p>Apply principles of nutrition</p> <p>Cake making methods</p> <p>Key assessment focus</p> <p>Design and new technologies</p> <ul style="list-style-type: none"> - dishes to meet a specific need - Plant based main dishes <p>Make</p> <ul style="list-style-type: none"> - Selecting and using specialist tools, processes and equipment. - Use a range of ingredients, taking into account their properties. <p>Evaluating</p>	<p>Knowledge:</p> <p>Developing specifications</p> <p>Drawing cutting pattern to scale</p> <p>Fabric construction and properties – weaving, knitting, bonding</p> <p>Embellishment processes - applique</p> <p>Temporary and secure fixing</p> <p>Celebrations and cultural representation</p>	<p>Practical skill development</p> <p>Producing cutting pattern</p> <p>Safe use of equipment including fabric shears, sewing machine</p> <p>Applique and reverse applique</p> <p>Threading and stitch selection on sewing machine</p> <p>Selecting correct equipment</p> <p>Key assessment focus</p> <p>Designing</p> <ul style="list-style-type: none"> - Research to inspire creative designs that considers context and culture - Measurable specification - Variety of design approaches <p>Make</p> <ul style="list-style-type: none"> - Work with a range of materials, tools and equipment to produce a quality outcome <p>Evaluate</p> <ul style="list-style-type: none"> - Explain positives and negatives of product against criteria - Suggest improvements using views