



Food Technology		Textiles Technology	
<b>Knowledge:</b> Function of ingredients – raising agents, classification Denaturation and coagulation of proteins Shortening of fats Cultural food choices Allergies and Intolerances Scientific investigation/testing techniques Preventing cross contamination, safe reheating and storage methods Legal food safety Research skills	<b>Practical Skills:</b> Weighing and measuring Peeling, chopping, cutting techniques Use of oven and hob Use of electric whisk Rubbing in Rolling, shaping and portioning Layering and glazing Independent use of recipe Presentation of dishes and finishing techniques Dovetailing processes Controlling variables Use a range of ingredients, taking into account their properties.  <b>Key Assessment focus</b> Planning - Sequence manufacture, identify risks and controls, dovetailing and timing Making - Selection and use of ingredients and equipment using more complex methods to produce quality products Evaluating Consider suitability for use, including sustainability, society, manufacture, environment.	<b>Knowledge:</b> CAD - manipulation of images in PowerPoint Picture Format/ image layering and transparency Pattern development, purpose and markings (seam allowance, fold, hem, grain line) Cutting layout based on fabric choice Fabric structure – weave warp, weft Developing brief and criteria responding to design context Decorative techniques – satin stitch Embellishment techniques – Shirbori tie dye Types of fastening and uses	<b>Practical skills:</b> Pattern drawing laying and cutting CAD development Shibori tie dye Fabric lining Seam making and pressing Placement and attachment of fastenings (Velcro)  <b>Key assessment focus</b> Designing and use of new technologies - Reformulate problems - Develop specification including aesthetics, environment, maintenance and quality Planning - Sequence manufacture and work from own plans Making - Work with a wider range of materials, components and equipment taking account of properties and characteristics - Identify procedures for health and safety