

Year 9 Design and Technology Curricular Map

(Please note that lower school Design and Technology lessons are taught in a termly rotation)

	Project	What will I learn?
Term 1	Food Technology	<ul style="list-style-type: none"> - Health and safety in the kitchen - Critical temperatures - impacts of nutritional deficiency - Food poisoning bacteria - types, sources and symptoms - why is food cooked - heat transfer methods - Impact of religion on food choices - Meeting the needs of individuals - Preparing vegetables, grating, sautéing, cooking with chorizo, using the hob (chorizo and tomato pasta) - Preparing vegetables and meat knife skills, sautéing, cooking with raw chicken, marinating, using the hob (chicken fajitas) - Preparing vegetables, balancing flavours, using the hob (bombay potatoes) - Creaming method, preparing fruit, weighing accurately, lining cake tin, using the oven, caramelisation (Pineapple upside down cake) - Preparing vegetables and meat, creating a gelatinisation sauce (sweet and sour chicken) - Preparing vegetables, meat, sautéing, measuring accurately, cooking rice, balancing flavours (paella) - Preparing vegetables and meat, sautéing, check chicken is cooked properly, balancing flavours (chilli Beef) - Making pastry dough, rubbing method, rolling, shaping and cutting pastry cases, filling cases, cooking pastry properly (jam tarts) - choosing a recipe that meets the needs of an individual - create a planning document and make the dish in the time allowed - Key words
Term 2		-
Term 3		-