

# LONG TERM PLANS

Year Overview (GCSE Food Technology Year 10/11)



## ADT Faculty

### Design and Technology – GCSE Food Technology YEAR 10/11

Materials & Components, Design & Manufacture - Casings

**Aims:** Context: Analysis of Brief, Research, Design Specification, Design Ideas, Practical skills, Social, Moral and Environmental Considerations, Functions of ingredients, Nutrition, Sensory Properties, QA, QC, Evaluation.

Key Experiences: Rough puff pastry, filo pastry, sauce making, choux pastry, design idea casings

Cross curricular links: (Literacy) Use of good English and development of subject specific terminology e.g., analysis, evaluation, shortening aeration, dextrinisation, QA and QC.  
(Numeracy) Weighing and measuring. Nutritional analysis  
(ICT) All work to be presented on PowerPoint

Year 10 focusses on practical making tasks to develop hand eye coordination, a working knowledge of ingredients and tools and equipment in the kitchen.

Year 11 focusses on controlled assessment, portfolio development and exam preparation.

**Key Assessment Activity:** *practical making of a mixed material product, an A3 design portfolio and an end of course external examination.*