

KS3 COURSE OPTIONS

Course Title	Food Technology
Course Description	Students will learn about other culture's foods, be able to produce designs and a suitable multi-cultural product of their own design. They will make a range of multi-cultural dishes during the course.
Course Content (Term 1,2,3 etc.)	<p>Course is run on 24 lessons, each 60 minutes, over a twelve-week rotation.</p> <p>Students develop their use of tools and equipment, including different cooking techniques. Develop their knowledge of ingredients and their working properties and their knowledge of nutrition and its importance for life.</p>
Extra-Curricular Opportunities	<ul style="list-style-type: none"> • Lunchtimes are available for additional project work. • Students have the opportunity to try different techniques that are not normally used within lessons.
Useful Websites	<ul style="list-style-type: none"> • AQA GCSE Food Technology • http://www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-food-technology-4545
Important Information	<p>Homework is used to:</p> <ul style="list-style-type: none"> • Research the 5 a day campaign and demonstrate literacy skills • Show student's understanding of selecting appropriate foods
Provision For Most Able	<ul style="list-style-type: none"> • Students are encouraged to select, discuss and prepare ingredients for their nutritional qualities • When making, students have the opportunity to use a range of equipment and different cooking methods
Assessment	<ul style="list-style-type: none"> • The students work will be assessed 3 times during the module. During practical, research and designing. • A Final design and make grade is assessed by pupil and teacher at the end of the module