

### KS3 COURSE OPTIONS

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| 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<br>(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 as well as ingredients and their working properties. Students will develop their knowledge of foods from other cultures</p>   |
| Extra-Curricular Opportunities      | <ul style="list-style-type: none"> <li>• Lunchtimes are available for additional project work.</li> <li>• Students have the opportunity to try different techniques that are not normally used within lessons.</li> </ul>  |
| Useful Websites                     | <ul style="list-style-type: none"> <li>• AQA GCSE Food Technology</li> <li>• <a href="http://www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-food-technology-4545">http://www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-food-technology-4545</a></li> </ul>  |
| Important Information               | <p>Homework is used to:</p> <ul style="list-style-type: none"> <li>• Research the cuisine of two cultures and demonstrate literacy skills</li> <li>• Show student's understanding of selecting appropriate foods</li> <li>• Researching a range of existing multi-cultural products on the market</li> <li>• Evaluate the sensory qualities of their final design</li> </ul> |
| Provision For Most Able             | <ul style="list-style-type: none"> <li>• Students are encouraged to select, discuss and prepare ingredients for their nutritional qualities</li> <li>• When making, students have the opportunity to use a range of equipment and different cooking methods</li> </ul>   |
| Assessment                          | <ul style="list-style-type: none"> <li>• The students work will be assessed 3 times during the module. During practical, research and designing.</li> <li>• A Final design and make grade is assessed by pupil and teacher at the end of the module.</li> </ul>  |