

Y9 Technology - Year on a Page

Year 9	Subject Rotation: Students have 6 2-hour lessons over 12 weeks.
Rotation 1	Food Technology - Health and Hygiene; Measuring; Slicing and Dicing; Safe Preparation of Raw Ingredients; Stir Frying; Healthy Cooking; Sauces; Asian and Italian; Cooking and Reduction; Enriched Dough Making; Yeast Activation; Cake Making; Whisking; Addition of Air; Presentation of Food
Rotation 2	Design Technology - Health and Safety in the Workshop; Measuring and Marking; Wood Working; Machine Skills; Timber Finishes; Joinery Skills; Testing and Modelling; Design Movements (Bauhaus; Marcel Breuer)

Assessment:

All students complete a self-evaluation regarding their practical skills. This is recorded in their homework booklet. Students have ongoing evaluation during lesson time and this is recorded for tracking data.

Useful links:

GCSE Course Overview

<https://www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-8552/specification-at-a-glance>

https://www.educas.co.uk/qualifications/food-preparation-and-nutrition-gcse/#tab_keydocuments

Subject Support Materials

<http://www.technologystudent.com/>

<https://www.bbcgoodfood.com/>

Looking for Inspiration

<https://designmuseum.org/>

<https://boroughmarket.org.uk/>