




Year 7 FOOD TECHNOLOGY & TEXTILES

Key Learning		Pre-Exposure Tasks	Linked Fiction
Autumn 1	<p>Foundations of Health, Safety, Hygiene and Basic Cooking Skills: Understand the importance of safe hygienic practice and gain knowledge of the basic principles of a balanced diet. Collaboratively develop practical skills by preparing dishes that involve knife skills and expand knowledge of the equipment needed to produce food products in the home. Develop cake making skills to prepare healthy snacks to 'eat on the go'.</p>	<ol style="list-style-type: none"> List any new dishes that you have discovered over the Summer holidays. Can you identify the country and main elements of the dish? Interview up to 5 adults and find out their 3 favourite savoury snacks. Investigate where you can buy them and the costs. Can you eat these snacks on the go? If not, why not? 	 <p>The Baking Life of Amelie Day Vanessa Curtis</p>
Autumn 2			
Spring 1	<p>Textiles Projects: Engage in an iterative process of design and make a mobile phone cover project themed 'Day of the Dead'. Complete a range of creative and practical textiles activities including health and safety tasks, research and exploration of a theme, knowledge of printed decorative techniques including applique, embroidery and fabric crayons. After half term, learn sewing skills, produce a mobile phone cover and test and evaluate ideas.</p>	<p>Visit https://www.thaneeya.com/ to look at the design work of Thaneeya McArdle. Go to 'Sugar Skulls' section. Pick two of your favourite designs, copy them onto a doc, write a sentence for each of the points: colour, shape, pattern, design layout..</p> <p>Visit https://www.etsy.com/market/cloth_phone_case Pick two of your favourite cloth mobile phone cases, copy and paste them onto an A4 doc and state the following for each: fabric they are made from; shape; price</p>	 <p>The Polka Dot Shop Laurel Remington</p>
Spring 2			
Summer 1	<p>Foundations of Health, Safety, Hygiene and Basic Cooking Skills: Continue to develop practical skills as team members by preparing dishes that involve knife skills, using the hob and grill to make healthy packed lunch based items: wrap, pitta-pocket and oaty biscuits. Investigate and analyse a range of existing products. After half term, develop skills to be able to feed yourself and others affordably and well, now and in later life. Through activities created by 'Food Fact of Life' for BNF Healthy Eating week, focus on a range of breakfast based products: How to boil an egg, how to scramble egg, how to use the grill/ hob to cook bacon.</p>	<p>Visit a supermarket or their website and look at their 'sandwich' items. Pick two that are different and copy them onto a google slide, doc or take a photo. Write a sentence for each of the following points: price, ingredients, packaging and audience eg. teenager, office worker...</p> <p>Research the breakfast eaten in two countries of your choice. Add an image of the breakfast product and note down the main ingredients, what cooking method has been used to make the product and whether it is balanced in terms of what nutrients it provides.</p>	 <p>Phineas L. MacGuire Gets Cooking Frances O'Roark Dowell</p>
Summer 2			