

	Y7	Y8	Y9
<b>Overarching Comment</b>	Can use tools and equipment from all Design Technology material areas skilfully, safely and with confidence.	Understands that materials have different characteristics and can describe the techniques required to process them.	Students can develop their design ideas iteratively and that this can lead to a more refined and commercially viable products.
<b>Food Big Questions</b>	<ol style="list-style-type: none"> <li>How can equipment be used to make food dishes?</li> <li>How can food dishes be made safely and hygienically?</li> <li>How would you prepare and test fruit kebabs?</li> <li>How would you prepare and make a layered couscous salad with appealing aesthetics?</li> <li>Explain what a healthy diet consists of.</li> <li>How do you plan for a practical effectively?</li> <li>What are the functions of ingredients when making muffins?</li> <li>How can eating in season benefit the environment and the community?</li> </ol>	<ol style="list-style-type: none"> <li>How can meat, fish and alternatives be prepared safely and hygienically?</li> <li>What are the differences in the sensory properties of meat, fish and alternatives?</li> <li>How would you conduct a food investigation?</li> <li>Why do some individuals choose a meat free diet and lifestyle?</li> <li>How do you know whether meat and poultry products have met welfare standards?</li> <li>How can you communicate a recipe effectively?</li> </ol>	<ol style="list-style-type: none"> <li>How do you conduct practical work in a highly skilled manner?</li> <li>How do you make pasta and a sauce?</li> <li>How can you shape and form truffles?</li> <li>How can you produce a well risen bread dough?</li> <li>How can you produce a marble effect in a cake?</li> <li>How do you produce shortcrust pastry?</li> <li>How can you shape and form pasties?</li> <li>How can you select appropriate skills, equipment and ingredient for a final dish?</li> </ol>
<b>Food</b>	<p><b>‘Understanding Food’</b></p> <p>Has an understanding of how to prepare food safely and hygienically.</p> <p>Can describe what a healthy diet looks like.</p> <p>Understands the term ‘seasonality’ and how this affects preparing menus.</p>	<p><b>‘Moral and ethical food’</b></p> <p>Demonstrates an understanding of how meat, fish and alternatives can be prepared without cross contamination.</p> <p>Can understand why people choose a meat free diet and how this impacts on their food choices.</p> <p>Can describe how meat and poultry meets welfare standards.</p>	<p><b>‘Practical Food’</b></p> <p>Demonstrates the ability to produce high level dishes to a quality standard.</p> <p>Understands the reasons for minimising the use of standard components.</p> <p>Can understand why consistency and finishing techniques are important and the impact they have on the final outcome.</p> <p>Can present dishes to a high standard.</p>
<b>Graphic Products Big</b>	<ol style="list-style-type: none"> <li>Can you describe what Graphics is giving a range of examples?</li> <li>Can you complete an existing product analysis using appropriate criteria?</li> <li>Can you draw an accurate, to scale orthographic projection?</li> <li></li> </ol>	<ol style="list-style-type: none"> <li>Can you use a range of Computer Aided Design (CAD) skills to design the exterior of an architectural model?</li> <li>Can you produce a 3D rendered virtual architectural model?</li> <li>Can you select and use the appropriate graphics tools to construct an architectural model?</li> </ol>	<ol style="list-style-type: none"> <li>Can you use a range of navigation, drawing, typography and tracing tools on industry standard Computer Aided Design (CAD) software.</li> <li>Can you create an original and creative corporate identity for a given design brief and ensure it is engaging for a given primary user?</li> <li>Can you apply the principles of layout design to create</li> </ol>