

MERBEIN P-10 DESIGN, CREATIVITY & TECHNOLOGY FOOD COURSE OUTLINE

Year	<u>Investigating & Designing</u>	<u>Producing</u>	<u>Analysing & Evaluating</u>
7 Food	<ul style="list-style-type: none"> • Safety, hygiene and food handling • Use of basic equipment • Nutritional implications • Courses of the meal • Food preparation techniques and skills • Nutrition and meals of the day 	<ul style="list-style-type: none"> • Safe and hygienic food production processes • Location and use of basic equipment • Procedures for working in Food Classroom • Producing (reading & following) a recipe • Knife skills • Practise techniques and skills (measuring, mixing, weighing, chopping, slicing, rubbing in, kneading, baking, frying, grilling, creaming) • Selecting ingredients where appropriate • Working independently and in teams • Time management 	<ul style="list-style-type: none"> • Evaluate according to the selected criteria • Suggest alternatives or improvements • Reflection of product and/or production • Analysis of nutritional qualities
8 Food	<ul style="list-style-type: none"> • Safety, hygiene and food handling • Use of small electrical equipment • Digestion and nutritional requirements • Food Selection Models • Influences on food choice • Food preparation techniques and skills • Food Labelling and Packaging • Time management 	<ul style="list-style-type: none"> • Safe and hygienic food production processes • Procedures for working in Food Classroom • Producing (reading & following) a recipe • Practise of techniques and skills (measuring, mixing, weighing, chopping, slicing, rubbing in, kneading, baking, frying, grilling, creaming making a roux, pastry making) • Selecting ingredients where appropriate • Selection healthy ingredients and cooking techniques • Food presentation and garnishing • Use of small electrical appliances • Working independently and in teams • Time Management 	<ul style="list-style-type: none"> • Evaluate according to the selected criteria • Suggest alternatives or improvements • Reflection of product and/or production • Analysis of nutritional qualities
9	See level 10	See level 10	See level 10
10	Food for Entertaining <ul style="list-style-type: none"> • Safety, hygiene and food handling 	Food for Entertaining <ul style="list-style-type: none"> • Safe and hygienic food production processes 	Food for Entertaining <ul style="list-style-type: none"> • Evaluate according to the selected

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	<ul style="list-style-type: none"> • Use of specialist equipment • Nutritional implications • Courses of the meal • Food preparation techniques and skills • Food presentation and aesthetics • Entertaining styles • Time and resource management • Consider alternative designs <p>Cake Decorating</p> <ul style="list-style-type: none"> • Safety, hygiene and food handling • Use of specialist equipment • Nutritional implications • Food preparation and decoration techniques and skills • Food presentation and aesthetics • Time and resource management • Consider alternative designs <p>International Cookery</p> <ul style="list-style-type: none"> • Safety, hygiene and food handling • Use of specialist equipment • Nutritional implications • Food preparation techniques and skills • Food presentation and aesthetics • Time and resource management • Consider alternative designs • Influences from other cultures 	<ul style="list-style-type: none"> • Using complex tools and equipment • Understanding the properties and characteristics of ingredients • Working within constraints and considerations (time, equipment and ingredients) • Production to the selected design • Modifying designs where appropriate • Working independently and in teams <p>Cake Decorating</p> <ul style="list-style-type: none"> • Safety, hygiene and food handling • Use of specialist equipment • Nutritional implications • Food preparation and decoration techniques and skills • Food presentation and aesthetics • Time and resource management • Consider alternative designs <p>International Cookery</p> <ul style="list-style-type: none"> • Safety, hygiene and food handling • Use of specialist equipment • Nutritional implications • Food preparation techniques and skills • Food presentation and aesthetics • Time and resource management • Consider alternative influences 	<p>criteria</p> <ul style="list-style-type: none"> • Critically analyse processes and production • Suggest improvements • Continuous reflection <p>Cake Decorating</p> <ul style="list-style-type: none"> • Evaluate according to the selected criteria • Critically analyse processes and production • Suggest improvements • Continuous reflection <p>International Cookery</p> <ul style="list-style-type: none"> • Evaluate according to the selected criteria • Critically analyse processes and production • Suggest improvements
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