



DESIGN TECHNOLOGY: CATERING AT PLECKGATE



YEAR 7 LEARNING JOURNEY



YEAR
8

Homework: bring ingredients

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Lesson 7: can I make a savoury practical?

Lesson 6 – MAD time and test

Lesson 5: can I apply the whisking method and make cakes?

Lesson 3: can I make savoury scones and apply the rubbing in method?

Lesson 4: assessment lesson what is the role of the pastry chef?

Topic 3: Weighing and measuring

Lesson 1: why is measuring important?

Homework: complete weighing task

Lesson 2: can I understand the rubbing in method?

Homework: bring ingredients

Assessment of scones

Why is weighing and measuring important?



Assessment of written work

Assessment of pasta

Homework: bring ingredients for practical

Lesson 7 – carrot cake practical

Lesson 6 – MAD time and test

Lesson 5 – making a pasta dish?

Lesson 4 – the importance of carbohydrate

Lesson 6 – Pizza toast practical

Lesson 7 _ Mad time and end of unit test



Lesson 2: fruit practical?

Lesson 3 – assessment piece of a menu?

Homework: bring ingredients for practical

Why is healthy eating important?

Assessment of practical for pizza toast

Lesson 1: what is the Eat Well Guide? Assessment of fruit product

Assessment of planning for pizza toast

Homework: ingredients for pizza toast



Homework: complete the hazards and hygiene work

Assessment of identifying the hazards and prevention ways

Topic 1: An introduction to Catering on hygiene and safety

Year
7

Lesson 5 – How do I plan for pizza toast??

Lesson 4 - can I identify parts of the cooker?



Lesson 3 – can I apply skills in a practical?

Lesson 2: Can I explain how to prevent hazards and identify hygiene rules?

Lesson 1: Can I identify hazards within a kitchen?



Assessment

Curriculum content

Homework