

KS4 Technology Schemes of Work



Throughout year 9 and 10 students work through projects which build upon skills and knowledge from KS3 and introduce new skills needed for year 11. Just like KS3 these projects follow five different stages



The areas are worked on through various different methods of approach, sometimes via practicals sometimes through the written content. The aim is to broaden students understanding of the way food works and how to have a healthy diet

Year 9&10 plan of projects

Content is delivered through both theory and practical lessons, and we build on skills gained in KS3 for the scientific element of the course and how to go about completing NEA work. In practical work we are focused on building confidence and the high level skills required for NEA 2

Practical skills	Basic skills: cutting, experiment	Basic skills: Simple dishes applying knife skills	Basic skills continued: sauces, bread, pastry		Basic skills: basic dishes		Year 9
	Micro-organisms Cooking methods	investigation skills,	Diet and health 1. basics	Functions of different nutrients in cooking	Multicultural cuisine	Reasons for special diets - health and social	
Practical skills	Revisit basic skills- PASTA, Pastry, sauces	Scientific investigation task- raising agents, various experiments etc...	Independent working- selecting and choosing dishes	Higher level skills, focus on presentation etc...	Scientific investigation skills continued	Dishes relating to a brief, introduction to more complex skills	Year 10
Theory	Diet and health	Practice NEA 1 (raising agents) Working towards ASSESSMENT	Practice NEA 2 task- Diets for a particular need	Revisit functions of ingredients.	Practice NEA 1 b)	Practice NEA 2 a)	