

PRIOR LEARNING

Weighing and measuring
Healthy eating and nutrition (basic knowledge)

DESIGN & TECHNOLOGY: YEAR 7 FOOD

MAKE



knife skills
weighing and measuring
presentation
rubbing in method
yeast based dough
shaping
Baking



FUTURE LEARNING

Food spoilage and contamination
Micro-organisms
Special dietary requirements
Practical: Bread rolls, roulade and pasta bake

TECHNICAL KNOWLEDGE

Nutrition
Healthy eating
Eastwell guide
Food hygiene and safety



EVALUATE

All practical work:
Savoury bites, scones and pizza. (remember to take a photograph for evidence)

EVIDENCE IN BOOK



☐ EVALUATION OF PRACTICAL WORK
DATE SET:

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DATE SET:

☐ NUTRITIONAL & HEALTHY EATING
BOOKLET/POSTER
DATE SET:

☐ END OF UNIT TEST
DATE SET:

CROSS CURRICULAR LINKS:

Science: Chemical function of ingredients
Maths: Weighing and measuring, Ratios, Cutting and shaping

TOOLS, EQUIPMENT & PROCESSES

Measuring jug	Baking tray	Proving
Chopping board	Glazing	Shaping
Vegetable knife	Rubbing in	Oven
Wooden spoon	Kneading	Baking

CAREER LINKS, INDEPENDENT STUDY IDEAS

- Chef
- New food design
- Nutritionist
- BBC Good food
- Trial recipes

DT 3 MSS SAVAGE

KEY WORD	IMAGE	DEFINITION	KEY WORD	IMAGE	DEFINITION
Pastry		A dough of flour, fat and water	Hygiene		Conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness whilst cooking.
Rubbing in		To 'rub in' is to coat flour grains with fat by gently rubbing between the fingertips and thumbs, continuing until the mixture resembles coarse breadcrumbs	Nutrition		The process of providing or obtaining the food necessary for health and growth.
Dough		Thick, malleable mixture of flour and liquid used for baking into bread or pastry.	Weighing scales		A device to weigh/measure quantities of ingredients.
Yeast		A microscopic fungus consisting of single oval cells that reproduce by budding and capable of converting sugar into alcohol and carbon dioxide. Used in pizza dough.	Measuring jug		A device used for measuring quantities of liquid.
Kneading		To work and press into a mass with or as if with the hands. Kneading dough: to manipulate or massage with a kneading motion.	Glazing		Brushing egg or milk onto dough or pastry products to encourage them to turn golden whilst cooking