

Product Design Curriculum Map



YEAR 11

YEAR 10

YEAR 9

YEAR 8

YEAR 7



WELCOME

Textiles Curriculum Map



Food Curriculum Map



Exam preparation
 Choices that people make
 Influence food choices
 Sensory perception
 Time management
 Adaptation of recipes & meals
 Sensory descriptors
 Garnishes, Piping, Glazing

Sensory qualities
 Testing & evaluating
 Nutritional needs, Improvements
 Developing recipes & meals
 Personal hygiene, Knives, Electrical equipment, storing foods
 Food origin
 Food miles
 Specific lifestyle needs
 Recommended daily intake
 Life-stages
 Basal metabolic rate
 Specific dietary needs
 Conserve or modify nutritive value

Multi-cultural food
 Fruit and vegetables (fresh, frozen, dried)
 Soya, tofu, beans, nuts, seeds, butter, oils, margarine, sugar and syrup.
 Origins & experiment of each commodity
 Water
 Preparation and cooking affects
 Preparation and cooking affects
 Demo/cook Pizza
 Demo/cook Curry
 Demo/cook Jam Tarts
 Demo/cook Chow Mein
 Demo/cook bolognese sauce
 Dove tail plan 3
 Experiment-Fats in pastry
 Dove tail plan 2

Health and Safety
 Demo/cook chow Mein
 Demo/cook bolognese sauce
 Vitamins and minerals
 Dovetail Plan 1
 Scones
 Blending
 Demo/cook muffins
 Demo/cook ragu
 Revision/assessment
 Demo/cook make bread
 Bread- Function of ingredients

Evaluate a product
 Carbohydrates
 Food provenance
 Vitamins and minerals
 Evaluate bread rolls
 Demo/cook soup
 Health and Safety
 Plan pasta salad
 Demo/cook pasta salad
 Demo/cook Flapjack
 Evaluate pasta salad
 Smoothie
 Demo/cook Pizza Toast
 Health and Safety

Function of Ingredients
 Assessment
 Eat well guide 2
 Demo/cook Pizza Toast
 Health and Safety
 Revision
 1 2
 most eggs beans
 fish soya nuts
 protein tofu seeds
 Eatwell guide 1
 Demo/ Cook fruit salad

1. Food commodities 2. Principles of nutrition 3. Diet and good health 4. The science of food 5. Where food comes from 6. Cooking and food preparation NEA 1 & 2 Exam preparation

WELCOME