Food and Textiles

Year 7

Students will be bridging their gaps in knowledge so that by the end of the year all students will be confident in their food and textiles skills. In food technology students will be focusing on working safely in the kitchen, food groups and healthy eating. In textiles students will be developing their understanding of where fabrics come from and the equipment used to manufacture products. The students will complete a design and make task .

Year 8

Students will be looking at the influence of different cultures on our food. Students will look in more depth at Macro and Micro nutrients and their importance in our diets. In textiles students will be developing their understanding of pattern and how CAD and CAM are used to produce patterned fabrics. The students will then use their knowledge to design and make their own patterned tie using a range embellishment and construction techniques.

Year 9

Students will look at the function and role of a variety of ingredients and processes in the production of food. They will also investigate some of the requirements of modern food production including producing non allergenic foods, packaging and labelling and food sustainability. In textiles students will be focussing on using patterns, patterns marking and garment construction.

Food and Textiles - Oakgrove KS3 Tiers	
5	**Knowledge and Investigating** ● I can independently explore tasks and be discriminating in the selection and use of information sources to support my work ● I can apply my knowledge to make decisions on materials, ingredients and techniques based on my understanding of physical properties and working characteristics
	Designing and Trialling Ideas ● I can respond creatively to tasks and communicate my ideas in new or unexpected ways ● I can use my understanding of other designers/makers work in innovative ways ● I able to justify my decisions regarding the choice of materials and manufacturing processes ● I recognise how products contribute to the lifestyle and choices of a variety of client groups and I can develop and model my ideas in an innovative way
	Practical Work and Final Products ● I can work with tools, equipment, materials, ingredients and components to a high degree of precision ● I can work independently and find solutions to design & practical problems ● I can make products that are reliable and robust and that fully meet the quality requirements given in the design proposal
	Planning ● I can produce detailed plans for the production of my products which ensures a quality outcome is produced
	Evaluation and Reflection ● I can reflect critically and effectively throughout designing and making processes ● I can evaluate my designs and products against criteria that I have set and relate my findings to environmental, ethical, social and cultural issues
4	**Knowledge and Investigating** ● I can apply my knowledge and understanding, recognise the different needs of a range of users, and search for trends and patterns in existing solutions to help me develop fully realistic products
	Designing and Trialling Ideas ● I can explore different materials, components or ingredients and use technical information to decide if they are suitable for the final product ● I can model ideas by producing 3d models or using ICT design software
	Practical Work and Final Products ● I can use a range tools and equipment with precision ● I can carry out a wide range of specialist techniques (with support) ● I can produce a high quality, well considered final product
	Planning ● I can produce a detailed plan which includes accurate timings and fully considers all safety and quality issues
	Evaluation and Reflection ● I can select appropriate techniques to evaluate how my products would perform when used and suggest how I could modify my products in the light of this evaluation to improve their performance
3	**Knowledge and Investigating** ● I can identify, explain & explore appropriate ingredients, equipment, materials, components and techniques ● I can independently investigate a task or topic using a variety of sources and summarise a range of relevant points based on my findings
	Designing and Trialling Ideas ● I can generate detailed design sketches/recipes/drawings/ prototypes ● I can show how I have used research to influence my design ideas ● I can share ideas with other students and give the constructive feedback

	Practical Work and Final Products ● I can independently select & use a range of appropriate tools and equipment ● I can work with accuracy to product a good quality final product
	Planning ● I can produce a step by step plan with suggested timings which shows full consideration of health and safety issues and suggests corrective and preventative actions
	Evaluation and Reflection ● I can analyse evidence that I have collected when comparing my design ideas/final product against the design brief and/or criteria ● I can explain why materials, ingredients or components have been used and I can discuss the environmental and moral issues associated with these choices ● I can identify and justify any changes from the final design idea to the final product
2	**Knowledge and Investigating** ● I can identify and describe ingredients, equipment, materials, components and techniques that are appropriate or relevant to the task ● I can investigate the requirements of the task or topic and show evidence of my existing knowledge
	Designing and Trialling Ideas ● I can generate a range of creative design ideas ● I can make links from my research and my existing knowledge ● I can create basic samples from my ideas
	Practical Work and Final Products ● I can manage some short tasks independently (without help from the teacher) ● I can produce a finished product
	Planning ● I can identify the correct materials and equipment for the production of my product ● I am able to produce a step by step plan which shows consideration of health and safety
	Evaluation and Reflection ● I can identify what worked well and what could be improved about my finished product and my design process ● I can compare my design ideas/final product against the design brief criteria and explain how my product might need to be developed further ● I can reflect on my work and use the opinion of others to identify areas of strength and weakness
1	**Knowledge and Investigating** ● I can identify basic ingredients, equipment, materials, components and techniques ● I can apply some of my existing knowledge to my work
	Designing and Trialling Ideas ● I can generate a few creative ideas and describe them by using spoken words, labelled sketches and/or models to communicate the details of the ideas
	Practical Work and Final Products ● With guidance, where needed, I can use equipment, tools and materials safely to produce a sample or final product
	Planning ● I can produce a basic order of tasks using some accurate terminology to describe processes and equipment
	Evaluation and Reflection ● I can make basic judgements on my final product/outcome and a few basic suggestions for improvements