

Unit of work & brief outline of what will be covered.	Key Objectives – what will students learn	Assessment
<p>Food Preparation & Nutrition Students will build on their knowledge of food preparation and nutrition, using broader range of techniques and developing products to meet a range of dietary requirements. Students will evaluate food products made using a range of techniques including sensory testing and third-party testing.</p>	<ul style="list-style-type: none"> • Understand how to use a range of cooking techniques for example selecting and preparing ingredients; using utensils and electrical equipment • Understand how to use nutritional information and allergy advice on food labels to make informed food choices • Understand how to modify recipes and cook dishes that promote current healthy eating messages and meet the dietary requirements of a wider range of consumers • Recognise the importance of evaluation when making, selecting and using a range of different strategies to do this. 	<p>Assessment is ongoing throughout the unit with a focus on three key assessment pieces; the manufacturing specification for their product development, the functional properties of ingredients task and their ongoing practical and evaluative skills.</p>
<p>Fashion and Textiles Students will work with a wide range of decorative and manufacturing techniques before designing and prototyping a wearable garment based on their own user. Students will consider the needs of their target user when developing a specification for their product before selecting the most appropriate materials for their product based on functional and aesthetic needs.</p>	<ul style="list-style-type: none"> • Understand how to write and use a measurable and justified specification to set parameters for a given project. • Recognise a range of decorative techniques and how these can be produced • Understand a broader range of functional properties and use these to select appropriately from a wider, more complex range of materials, components taking account their properties such as water resistance and stiffness when making material choices. 	<p>Assessment is ongoing throughout the unit with a focus on three key assessment pieces; the students final design and manufacturing specification, Final Outcome and supporting manufacturing diary.</p>
<p>Product Design Students will develop an understanding of a range of 20th Century design movements before selecting one to inspire their design ideas. Students will use a wide range of design techniques to model their ideas including CAD CAM before prototyping their idea and producing a detailed manufacturing specification that would allow for third-party manufacture.</p>	<ul style="list-style-type: none"> • Know about a range of designers, evaluating their impact on design and be able to relate their products to students own designing and making. • Understand and utilise a wide range of techniques when developing to avoid design fixation. • Understand how to produce manufacturing plans using a range of techniques including CAD and showing an understanding of costing and time planning. • 	<p>Assessment is ongoing throughout the unit with a focus on three key assessment pieces; research into design movement of choice, development work including CAD and manufacturing specification that would allow for third-party manufacture.</p>