

SUBJECT: FOOD TECHNOLOGYHOD: MR J. LOCKWOOD

	UNIT TITLES	LEARNING OBJECTIVES	ASSESSMENT ASSIGNMENTS
TERM 1	<p><b>A retail manufacturer wants to develop a range of small cakes to meet consumer demand.</b></p> <p><b>Criteria:</b></p> <ul style="list-style-type: none"> <li>• <b>A range of flavours and textures</b></li> <li>• <b>A range of finishing techniques</b></li> <li>• <b>Quality control procedures</b></li> <li>• <b>Target markets</b></li> <li>• <b>Functions and working characteristics of ingredients</b></li> <li>• <b>Storage and packaging</b></li> </ul>	<ul style="list-style-type: none"> <li>• Product analysis of a range of small cakes considering the focus criteria</li> <li>• Choose a cake making method and develop a small cake</li> <li>• Choose a suitable production plan and carry out a simulated small scale production of the final fairy cake</li> </ul>	<ul style="list-style-type: none"> <li>• Functions and properties of food</li> <li>• Effects of combining different ingredients</li> <li>• The importance of appropriate proportions and rations</li> <li>• Making skills</li> <li>• Competence in a range of different skills</li> <li>• Finishing techniques</li> <li>• Design criteria</li> <li>• Development</li> <li>• Production plan</li> <li>• Quality control</li> <li>• Packaging labeling</li> <li>• Social and economic implications</li> <li>• Additives</li> <li>• Storage and preservation</li> </ul>
TERM 2	<p><b>Need to think about food for the future; design and make a product(s) that consider the following criteria:</b></p> <ul style="list-style-type: none"> <li>• <b>The effect of the product on health</b></li> <li>• <b>Moral, social, cultural and environmental implications</b></li> <li>• <b>Consider the needs functional and effect of 'smart' materials</b></li> <li>• <b>Use CAD to model the nutritional profile of your product</b></li> </ul>	<ul style="list-style-type: none"> <li>• Product analysis/sensory testing of a range of soups</li> <li>• Make a healthy main meal soup using five vegetables and a protein source</li> <li>• Compare the nutritional profiles</li> <li>• Consider GM and organic foods, additives and smart materials in bread and soup products</li> </ul>	<ul style="list-style-type: none"> <li>• Working knowledge of a range of materials</li> <li>• Functional properties of foods</li> <li>• Functions and working characteristics of ingredients</li> <li>• Nutritional properties of food</li> <li>• Interaction of foods during preparation and cooking</li> <li>• Development</li> <li>• Production planning</li> <li>• Quality control</li> <li>• Packaging labeling</li> <li>• CAD</li> <li>• Social and economic implications</li> <li>• Additives</li> <li>• Use of equipment</li> <li>• Storage and preservation</li> </ul>

<p><b>TERM 3</b></p>	<p><b>Need to think about using a range of cereal products, design and make products that consider the following criteria:</b></p> <ul style="list-style-type: none"> <li>• <b>Use of rice, wheat, and oats in design and make activities</b></li> <li>• <b>Consider the nutritional aspects of these foods in a balanced diet</b></li> <li>• <b>Consider the functions and working characteristics</b></li> </ul>	<ul style="list-style-type: none"> <li>• Investigate sensory and working characteristics of dried, fresh and home made pasta.</li> <li>• Develop a range of sauces as group work activities which could be served with the pasta</li> <li>• Make a bread product which must include oats and wholemeal flour</li> <li>• Research the types of rice used in food products</li> <li>• Make a rice based main course product suitable to be sold in the chill section of your local supermarket</li> </ul> <p>Through the production of a range of healthy bread products consider the following functions and working characteristics; elasticity of dough, gelatinization and dextrinisation of starch.</p>	<ul style="list-style-type: none"> <li>• Sensory testing</li> <li>• Functional properties of foods and ingredients</li> <li>• Functions and working characteristics of ingredients</li> <li>• Nutritional properties of food</li> <li>• Sauce making gelatinization</li> <li>• Designated criteria</li> <li>• Product development</li> <li>• Production plans</li> <li>• Packaging labeling</li> <li>• Social and economic implications</li> <li>• Selection and use of equipment</li> <li>• Storage and preservation</li> <li>• Food hygiene and safety</li> </ul>
<p><b>TERM 4</b></p>	<p><b>Design and make a healthy main meal product to be sold in the cook chill section of a supermarket</b></p> <p><b>Criteria:</b>  <b>The product must include:</b>  <b>At least one protein</b>  <b>At least one vegetable</b>  <b>At least one carbohydrate</b>  <b>A sauce</b></p>	<ul style="list-style-type: none"> <li>• Product analysis, sensory testing meat alternatives.</li> <li>• Survey of existing products</li> <li>• Develop design ideas</li> <li>• Use different carbohydrates sources</li> <li>• Investigate the cooking of a variety of vegetables</li> </ul>	<ul style="list-style-type: none"> <li>• Gelatinisation of starch, properties of proteins</li> <li>• Ratio and proportion, desired outcomes, use of alternative ingredients</li> <li>• Effect of temperature on foods</li> <li>• Effect of acid in sauces</li> <li>• Product analysis, customer views and preferences</li> <li>• Packaging</li> <li>• Generation of ideas, production formulation, evaluate and testing, sensory evaluation, apply quality control procedures</li> <li>• Labeling</li> <li>• Nutritional knowledge, cultural factors, e.g. vegetarian, additives, moral, social, environmental</li> <li>• Structure of sauces, designated tolerances</li> <li>• Shelf life, nutritive value</li> <li>• Use of a range of equipment</li> <li>• Food storage, micro organisms</li> <li>• Planning for making additives</li> </ul>

