

## Curriculum Overview

### Subject: Design and Technology

Throughout KS3 students will practically produce a large number of dishes both sweet and savoury. During these sessions students will develop a number of different practical skills and develop an understanding around food science, food nutrition and food safety

	Autumn 1	Autumn2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Year 7</b>	Health and Safety in the Kitchen  Knife Skills  Fruit Salad  Tomato Pasta	Making Dough – Pizza  Cup Cakes  Puff Pastry – Chocolate Christmas Tree	Pasta Sauce  Stir Fry  Fish Goujons	Making Butter  Easter Nests	Short Crust Pastry – Jam Pies  Welsh Rarebit  American Pancakes	Fruit Crumble  Food Presentation Skills  Food Presentation Challenge