



# Edwinstree Middle School

## Design and Technology Department



### KS3 Condensed Curriculum

Technology terminology to be consolidated and independently used by pupils.

#### Yr 7 Food Materials:

- Basic Skills 3:** Health/Hygiene in the Food Studio  
Importance of safe practice when handling food products.  
(Cross contamination and Food Poisoning)  
**Video:** Bad Food Live  
**ICT:** Boardworks; Cooking Food
- Basic Skills 4:** Developing independent use of electrical equipment.  
E.g. Ovens, hobs and food processors.  
Rubbing in, adding liquids, Rolling out.  
**FPT:** Fruit crumble.  
Scones.  
Pizza Whirls.  
Development of evaluation skills.
- Basic Skills 5:** **Bread:** Tasting, attribute profiling.  
Pupils to experience different types of breads and be able to make informed choices.  
**FPT:** Bread and Butter Pudding exploring possibilities of using different types of bread product.  
Combining bread with dairy products.
- Basic Skills 6:** **Carbohydrates:** Pasta and Rice  
Cooking, tasting and discussing preferences  
Pupils to experience different types of rice and pasta to be able to make informed decisions for their use.  
**FPT: Pasta Dish and Rice Dish.**  
Pre-selected recipes: Paella, Savoury Rice,  
Spaghetti Bolognese, Pasta Salad