


Greenfields Academy (Secondary) - Long Term Planning – TECHNOLOGY

Academic Year Overview 2020/21 – Year 9

Term	Autumn		Spring		Summer	
	1	2	3	4	5	6
TRANSITION FROM Year 8 	Food Tech	DT – Christmas Decoration	FT – Specialist Diets	DT – Cam Toy	Food Tech	DT – Furniture Upcycling
Weekly Sequence	KEY: N – New Learning & Knowledge, KQ – Key Question, WSF – Whole School Focus (eg. Computing Week, Language Day)					
1	N – To revisit the Eatwell Guide KQ - Why do dietary needs change through life?	N – To explore Christmas decorations and the materials they KQ – Which decorations do you prefer and why?	N –To plan a menu for a specific dietary need eg vegetarian, coeliac vegan. KQ – Why are dietary requirements important to understand?	N – To explore the use of cams and understand how they are used. KQ – How many different shapes are there?	N – To investigate the information and guidance available to the consumer regarding food labelling, availability, traceability, food assurance schemes and animal welfare. KQ – What can we see from food labels?	N – To explore why furniture is upcycled and how KQ – Why is it important to be sustainable?

<p>2</p>	<p>N – To explore oven skills / make cheese on toast KQ – Importance of oven gloves</p>	<p>N – To create a final design and a cutting list KQ – How many pieces of wood do you need? What size?</p>	<p>N – To make vegetarian curry KQ – Name some common popular vegetarian curry dishes – internet research</p>	<p>N – To design a cam based child’s toy KQ – What shape of cam will you use?</p>	<p>N - Look at the labelling on an egg. To make an egg based snack KQ - What do the numbers and letters mean?</p>	<p>N – To sand/ repair wood to be painted. KQ – Why sand in the direction of the grain?</p>
<p>3</p>	<p>N – To prepare and cook a main meal dish such as bacon and pea risotto or mushroom and spinach risotto. KQ – why do you continuously stir risotto?</p>	<p>N – To measure and cut the wood pieces. KQ – what tools/PPE did you use WSF – Write what I did today on Laptop</p>	<p>N - To make gluten free cake KQ – what do we use instead of normal Flour? WSF – Research the price difference between the flours on the internet</p>	<p>N – To measure and cut 4 sides for frame of the toy. KQ – Name the tools you used? WSF – Complete what I did today on laptop.</p>	<p>N – To prepare and cook a main meal dish using ingredients that are farm assured/responsibly sourced, main meal KQ – Explain farm assured/responsibly sourced in your own words</p>	<p>N – To sand and fill and required parts. KQ – What is filler used for?</p>
<p>4</p>	<p>N – To list and explain the dietary needs of children and young people. KQ – what is the relationship between physical activity and energy balance.</p>	<p>N – To use the orbital sander/sandpaper to prepare the pieces. KQ – What are the safety rules for using the orbital sander?</p>	<p>N – To make gluten free bread KQ – Compare taste/flavour with normal bread?</p>	<p>N – To make the slider and cam KQ – what is it important to make sure your slider is the correct size?</p>	<p>N – To prepare and cook a main meal dish using ingredients that are farm assured/responsibly sourced, dessert or cake KQ – Explain farm assured/responsibly sourced in your own words</p>	<p>N – To paint an item of furniture. KQ – Why do we paint in the direction of the grain.</p>
<p>5</p>	<p>N – To prepare and cook a main meal dish based on pasta eg. penne Bolognese KQ –</p>	<p>N – To combine your pieces to the finished design. KQ – Individualised based on pupil’s design.</p>	<p>N – To make an egg free cake/vegan KQ – How can you replace egg?</p>	<p>N – To make a handle and compile the toy. KQ – What tools did you use? What safety rules did you follow?</p>	<p>N – To research the labelling around British Beef/To make burgers KQ – Why is it important to buy British Beef</p>	<p>N – To add varnish/wax to a product KQ – To understand the importance of the correct protection</p>

6	N – To make shortbread KQ – Why is it important to use caster sugar?	N – To finish the wooden decoration with the appropriate treatment. KQ – Why did we use varnish/paint we did?	N – To make a low sugar version of a popular dessert. KQ – Why is it important to lower sugar intakes?	N – To paint the cam toy/to evaluate the success KQ – What went well? How could you improve your final piece?	N – To plan and make a meal using seasonal produce. KQ – Which produces are seasonal to the UK?	N – To add furniture fixings appropriately. KQ – How to find the correct size screw?
7	N – To make chicken fajitas KQ – Where do the recipe come from?	N – To evaluate the final piece KQ – Was it successful? How could it be improved?			N – To plan and make a meal using locally sourced products KQ – Which products are grown locally to us?	N – To evaluate the final piece KQ – Was it successful? How could it be improved?

