**S1 Home Economics Rotation 2019 -20**

S1 pupils study Home Economics from August to December or January to May

During this time S1 will complete the following three units of work.

The order in which the units are completed will vary depending on timetabling.

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| Weeks | **FOOD TECHNOLOGY** | Practical | Homework |
| 1. | Introduction to dept  Safety /hygiene | Fruit kebab  Knife skills. | Safety /hygiene poster/leaflet |
| 2. | Kitchen routines – safety using kitchen equipment/cooker | French bread pizza  The cooker -  Using the grill  Dem lentil soup |  |
| 3. | Kitchen routines – safety using kitchen equipment/cooker | Lentil soup –Using the hob  Pasta napolitana – using the hob |  |
| 4. | Factors affecting well being | Rock buns – Using the oven  Weighing and measuring | Eat well guide- food groups |
| 5. | Eat well guide  Food groups | Fairy cakes – using the oven |  |
| 6. | K.U. Assessment  **TEXTILE TECHNOLOGY** | Creamy carrot soup  assessment | END OF UNIT |
| 1. | Introduction to sewing room. Safety | Design brief | Investigation for design brief |
| 2. | Plan design  Make templates | Start Manufacture of cushion/ gift bag |  |
| 3. | Construction techniques | Manufacture |  |
| 4 - 6 | Manufacture | Complete items for marking | Evaluation of item |
|  | **FOOD TECHNOLGY** |  |  |
| 1 | Factors affecting food choice | Vegetable stir fry Apple crumble | Related homework tasks |
| 2 | Factors affecting  Food choice  Group work  Prepare presentations | Tuna Pasta  Religion and food choice presentations |  |
| 3 | Food labelling | Fruit sponge  Flapjacks |  |
| 4 | Investigate food labels for healthy choices | Pizza | Design label/packaging for snack |
| 5 | Design brief for healthy wrap | Present solutions and food orders |  |
| 6 | Make healthy snack  Peer assessment | Evaluation |  |