**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 | **FOODTECHNOLOGY** | Practical | Homework |
| 1.  | Introduction to deptSafety /hygiene | Fruit kebabKnife skills. | Safety /hygiene poster/leaflet |
| 2.  |  Kitchen routines – safety using kitchen equipment/cooker | French bread pizzaThe cooker -Using the grillDem lentil soup |  |
| 3.  | Kitchen routines – safety using kitchen equipment/cooker | Lentil soup –Using the hobPasta napolitana – using the hob |  |
| 4.  | Factors affecting well being | Rock buns – Using the ovenWeighing and measuring  | Eat well guide- food groups |
| 5.  |  Eat well guideFood groups | Fairy cakes – using the oven |  |
| 6.  | K.U. Assessment**TEXTILE TECHNOLOGY** | Creamy carrot soupassessment | 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 affectingFood choice  Group work Prepare presentations | Tuna PastaReligion and food choice presentations |  |
| 3 | Food labelling | Fruit spongeFlapjacks |  |
| 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 snackPeer assessment | Evaluation |  |