

S1 Food & Textiles Technology Timeline Aug – Dec 2024-25

Week	Date Wk Beg:	Topic	Practical	Homework /Assessment
Food Unit				
1	Aug: 12 th	In-service Mon & Tues Introduction to the room and routine.		
2	19 th	Safe Knife skills Kitchen safety & cooker use	Fruit salad	Homework task – Design a safety leaflet
3	26 th	Kitchen equipment Weighing and measuring	Crusty bread pizza	
4	Sept: 2 nd	Eatwell guide	Rock buns	Weigh out flour for rock buns
5	9 th	Nutrients: A Healthy balanced diet	Pasta Napoletana	Homework task- investigate a chef
6	16 th	Nutrients activity- make a food label (ICT)	Lentil soup (Peer Ass)	*Practical assessment - peer assessment
7	23 rd	Sugar video Holiday Fri	Oaty biscuits	Sugar video homework task
8	30 th	Holiday Mon Introduction to Design and Make activity: Develop a healthy cookie	Homemade pot noodle	Group task- create an advert to advertise your cookie
9	Oct: 7 th	Group task: Develop cookie design to meet Eatwell guide/nutrients. Create label for cookie (ICT) In-service Fri	Basic cookie – choc chip	Group task- create an advert to advertise your cookie
10	14 th	Holiday		
11	21 st	Create packaging for cookie	No practical	Group task- create an advert to advertise your cookie *Theory assessment (Multiple choice)
12	28 th	Group task: Present cookie design and advert to class.	Make cookie design (group)	

TEXTILE UNIT 4th Nov- 20th Dec 2024.