

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.

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	Creamy carrot soup assessment	END OF UNIT
	TEXTILE TECHNOLOGY		
1.	Introduction to sewing room. Safety	Design brief	Investigation for design brief
2.	Plan design Make templates	Start Manufacture of mobile phone case	
3.	Construction techniques	Manufacture	
4 - 6	Manufacture	Complete items for marking	Evaluation of item

	FOOD TECHNOLOGY		
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	