

## **Food Technology (9)**

Students will complete three units of work:

1. Design and make a traditional desert that reflects a particular country or region.
2. Design and create a healthy lunch
3. Design and produce a range of biscuits and suitable packaging & labeling

They learn to research appropriate information, develop design ideas and use these ideas to plan and create a solution to the given design challenges. In addition, they learn a variety of practical cookery skills. At the completion of each topic, students are assessed through the Design Cycle criteria of Investigation, Design, Plan, Create, Evaluate and Attitudes in Technology.