Swanwick Hall School Long Term Planning

Year 9 Technology

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| Learning cycle | Week 1 | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 | Week 7 | Week 8  |
| 15/9/22 – 21/10/22 | LC1.1 Commodities – Difference between a commodity and an ingredient – Yoghurt as a commodityLC1.2 Practical: Savoury MuffinsFirst assessment of practical Skills | LC1.3 Commodities – Fats – Function in the diet and classification. LC1.4 Practical: Commodities – Savoury Bread Pinwheels | LC1.5 Commodities – Milk. Pasteurisation, homogenisation and the nutritional benefitsLC1.6 Practical: Commodities – Lemon Curd | LC1.7 Assessed Writing on the function and nutritional value of pies and how these continue to be part of British cultureLC1.8 Practical: Commodities – Lasagne (Crème Fraiche Top) | LC1.9 Whole Class Feedback, Retrieval and RevisionLC1.10 Practical: Commodities – Puff Pastry (part one of 2 for sausage and apple rolls) | ***checkpoint week*** | ***gap week*** |  |
| 231/10/22- 22/12/22 | LC2.1 Nutrition in Design – Classification and properties of pastry typesLC2.2 Practical: Fakeaways - Sausage and Apple Rolls (Part 2 using the puff pastry) | LC2.3 Nutrition in Design – State of the Nation – Emerging strategies for improving nutritional content of food soldLC2.4 Practical: Fakeaways – Yoghurt and nigella seed flat breads | LC2.5 Nutrition in Design – Pie Development and extended writing based on healthy eating strategiesLC2.6 Practical: Fakeaways – Turkish Kebabs | LC2.7 Nutrition and State of the Nation – Ultra Processed Foods, definition, range, nutritional content and impact on healthy lifestylesLC2.8 Practical: Fakeaways - Chicken Goujons | LC2.9 Ultra Processed Foods & impact on healthy lifestyles – Emerging and new trends for the Fast Food industry. Extended writing for Whole Class FeedbackLC2.10 Practical: Fakeaways – Development Pie  | LC2.11 Whole Class Feedback, Retrieval and RevisionLC2.12 Practical: Swiss Roll – Fat less Sponge method | ***checkpoint week*** | ***gap week*** |
| 39/1/23 – 3/3/23 | LC3.1 Health and Safety in the work shop and identification of toolsLC3.2 Practical completion of Test pieces for workshop safety | LC3.3 Timber – Working properties and Dowel JointLC3.4 Practical: Accuracy and Quality in Marking out for stool project. Use of coping saws for wasting | AC3.5 Practical: Accuracy and Quality in use of coping and tenon saws for wasting – Symmetrical outcomesAC3.6 Practical: Completion and finishing techniques for legs of stool marking out and use of jigs | AC3.7 Practical: Completion of a mortice jointAC3.8 Practical: Full completion of the mortice joint and fitting the cross brace | AC3.9AC3.10 | ***checkpoint week*** | ***gap week*** |  |
| 46/3/23 – 12/5/23 | LC4.1LC4.2 | LC4.3LC4.4 | LC4.5LC4.6 | LC4.7LC4.8 | LC4.9LC4.10 | LC4.11LC4.12 | ***checkpoint week*** | ***gap week*** |
| 515/5/23 – 3/7/23 | LC5.1LC5.2` | LC5.3LC5.4 | LC5.5LC5.6 | LC5.7LC5.8 | LC.5.9LC.5.10 | ***checkpoint week*** | ***gap week*** |  |
| mini unit10/7/23 – 21/7/23 | LC6.1 Focused Practical Skills Activity – Finger JointLC6.2 Focused Practical Skills Finger Joint | LC6.3 Focused Practical Skills Butt JointLC6.4 Focused Practical Skills – Lap Joint |  |  |  |  |  |  |