

My Technology Learning Journey



Scale drawings
And models

Energy efficient
homes

Renewable and
Non-renewable energy

Eco-house
design

Smart
materials

Eco House Design

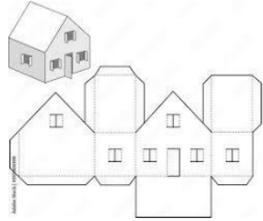
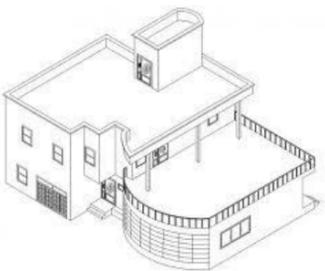
Year 9 -

Isometric
CAD

Nets

Health and
Safety

Model making



Hospitality and Catering

Project

Product evaluation

Excellent
Poor

Production plans

Evaluations

Practical skills

Food &
Nutrition

Food and Nutrition

Year 9 - a range of
predominantly
savory dishes will be
produced along side
theory

Sustainability

International
food

Function of
micronutrients

Seasonality

Food provenance

Sensory analysis

YEAR
9

In Year 9
learners will
develop
sensory
analytic skills
as well as
further
exploring food
provenance.



| Time | Method | Specialists | Photo |
|------|---|-------------------|-------|
| 0:00 | Personal organization - Ask food bank, agencies, Walsley Farm. | | |
| 0:30 | Organize all ingredients, all high risk foods in 5 days - milk, cheese, butter, cream. | Hridge VFC | |
| | Other ingredients in separate bags for each course. http://www.cooking-school.com | Diary on 21st Nov | |
| | Goal: - to organize food, labels, and dates. | | |

