

## FREQUENTLY ASKED QUESTIONS



### Design and Technology- Food

**Q Do students bring in their own ingredients for practical lessons?**

**A** Students in years 7, 8 and 9 (key stage 3) do not bring in their own ingredients for practical lessons. They will be provided by the school. Contributions for the cost of the ingredients are paid through School Comms. Parents/carers will receive a letter/text message regarding the contribution and when it is due. Students take the finished products home where all packaging is provided for safe transportation. Students in years 10 and 11 bring in their own ingredients for practical lessons usually every other week. They are expected to bring in a suitable container to take products home in.

**Q What kind of products do they make?**

**A** Year 7 will start with basic skills where they will practise knife skills to make a range of products such as fruit fusion, a wrap and pizza. They practise weighing and measuring when making muffins and a crumble. They then work with high risk foods to make chicken goujons and wedges. Year 8 will further develop their knife skills when making a Bolognese and a stir fry. They will make a marinade for chicken and make fajitas. They will then practise their baking skills by making a banana bread, focaccia and a traybake. In preparation for GCSE Year 9 will recap skills when making a chilli, They will become competent when using the cooker by making a Toad-in-the-hole and continue to bake making an apple cake and marble cake. They will learn how to present food professionally when practising garnishing and finishing techniques for a variety of dishes.

Students in key stage 4 doing WJEC Level 1 /2 Award in Hospitality and Catering will learn a wide variety of skills to make a range of products throughout the course in preparation for the practical examination in year 11.

**Q Do students need to bring an apron?**

**A** No they are provided by the school and are washed daily.