

## IMYC Design Technology – Food Technology units (Year 7)

### Year 7 - Syllabus Overview

#### Three units covering Food Technology

Unit	IMYC Big Idea	Learning Focus	Key Knowledge	Practical Skills	Practical Outcomes	Assessment	IMYC Personal Goal
<b>Adaptability – Future Food</b>	How can food adapt to meet the needs of future generations?	Learners investigate future food trends and consider how food production and consumption may change to meet global needs.	<ul style="list-style-type: none"> <li>• Sustainable food production</li> <li>• Alternative proteins and future food concepts</li> <li>• Nutrition and balanced diets</li> <li>• Environmental impact of food choices</li> </ul>	<ul style="list-style-type: none"> <li>• Safe food preparation and hygiene</li> <li>• Ingredient selection</li> <li>• Adapting recipes</li> <li>• Evaluating food choices</li> </ul>	<ul style="list-style-type: none"> <li>• Design and produce a sustainable snack or meal</li> <li>• Experiment with alternative ingredients</li> <li>• Evaluate food products</li> </ul>	<ul style="list-style-type: none"> <li>• Practical outcome</li> <li>• Evaluation of sustainability and design decisions</li> <li>• Reflection on learning</li> </ul>	<p>Adaptability</p> <p>Learners develop flexibility by responding to changing needs, testing ideas and improving outcomes.</p>
<b>Collaboration – Create and</b>	How does working together	Learners work in teams to design, prepare and present food products	<ul style="list-style-type: none"> <li>• Product design</li> <li>• Food presentation and</li> </ul>	<ul style="list-style-type: none"> <li>• Teamwork and planning</li> <li>• Baking</li> </ul>	<ul style="list-style-type: none"> <li>• Produce baked goods for sale</li> <li>• Design</li> </ul>	<ul style="list-style-type: none"> <li>• Final product assessment</li> <li>• Group process</li> </ul>	<p>Collaboration</p> <p>Learners build communication and</p>

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Prepare Food for a Bake Sale	Improve outcomes	for A real or simulated bake sale.	consumer appeal • Budgeting and costing • Food safety and organisation	techniques • Time management • Presentation and communication	packaging or promotion • Reflect on customer feedback	evaluation • Peer and self-assessment	teamwork skills to achieve a shared goal.
<b>Discovery</b> – Food Science	What happens to food during preparation and cooking?	Learners investigate how ingredients behave and explore scientific changes in food during cooking.	• Functional properties of ingredients • Physical and chemical changes • Heat transfer • Texture and structure	• Observation and testing • Recording results • Applying scientific understanding • Evaluate	• Food investigations and experiments • Produce dishes demonstrating food science principles	• Investigation records • Practical demonstrations • Evaluation and explanation of results	Discovery Learners explore, investigate and use evidence to explain outcomes.

## End of Year Outcomes

Learners will:

- Demonstrate safe and independent food preparation skills
- Apply knowledge of nutrition and sustainability to practical outcomes
- Work collaboratively to design and produce food products
- Understand key food science concepts and apply them in cooking
- Evaluate outcomes and improve designs using the DT process

Resources · Food – a fact of life and British Nutrition Foundation · Food Standards Agency · NHS Live Well