

Most Able Homeworks for Design and Technology

KS3 Research the use of Computer Aided Design and Manufacture. Use this information to discover how you could improve the product you are making in the workshop if you had use of one of these machines. You should then expand on this to work out how your product would have been made in industry.

Produce a production plan of how to make your final design. Consider time frames for each of the processes and Health and Safety measures you would need to take into account.

Food Tech - The company "Wiltshire Farm Foods" produce frozen dinners to deliver to elderly people. Describe the needs of the elderly, then have a look at their website and explain which special diets they cater for and how they advertise these products. Wiltshire Farm Foods also produce meals for people from different ethnic groups / religions. List the groups that are catered for and then do some research to find out what special rules have to be followed when cooking for each of these groups.

Practical – Stretch and challenge opportunities – 1. Taking into consideration Healthy Eating Guidelines (5-a-day, 8 Tips, reducing salt & saturated fat) adapt / modify your recipe so that it meets those guidelines. 2. Choose a special diet (coeliac, vegetarian / vegan, diabetes, lactose intolerance) and modify your recipe accordingly. 3. Presentation – bring in dishes to present your food in and think about what it might be served with or how it might be garnished.

KS4 Find an old electronic or mechanical device that no longer works in your house or approach the local refuse centre for an item you could take away. Deconstruct the device, take photographs and annotate these to demonstrate your understanding of how these products operate.

Find a range of plastic products in your home, draw them and explain their method of manufacture. You should look to find one that has been vacuum formed, one injection moulded, one blow moulded and one extruded

Nutrition Program – Input and analyse your recipe. Evaluate your recipe using the nutritional analysis function and the cost analysis.

Practise making dishes which use a range of high culinary skills. E.g. • Pastry making – short crust, pate sucre, choux. • Roux based sauces • Meringues and pavlovas • Meat and fish cookery (using high risk foods) • Decorated cakes and gateaux • Rich yeast doughs • Complex accompaniments and garnishes.

KS5 Food Unwrapped – Channel 4. Watch this program and make notes on the topics covered. Extend your learning around the subject by watching and making notes on current Food issues either on this TV

program or in the news.