

Rokeby Remote working for students

Week beginning 18/3/2020 Subject: Design and Technology

Year group	Details of work to be completed Learning platform eg Seneca, Bedrock, mymaths, GCSEpod etc Work differentiated by set/tier of entry as appropriate
7	<p>Research the advantages and disadvantages of the following materials: acrylic, plywood, MDF, pine.</p> <p>Extension: find common uses of these products and explain why these materials have been selected for purpose.</p> <p>Food Preparation and Nutrition : Explain in detail why we eat food Research the food nutrients, macronutrients, micronutrients. What is a balanced diet? Plan a week's menu for teenagers. Extension work: Find out the daily amounts of fibre needed each day for children of different ages. What are the energy requirement for men and women. www.foodfactoflife.org.uk</p>
8	<p>Research the advantages and disadvantages of the following materials: aluminium, copper, iron and steel.</p> <p>Extension: find common uses of these products and explain why these materials have been selected for purpose.</p> <p>Food Preparation and Nutrition: Special Dietary needs – research special target groups: vegans, athletes, celiacs, CHR (coronary heart disease), diabetes Extension work: making and developing pasta into shapes.</p>
9	<p>Research what “smart materials” are with detailed information on 2-3 different types.</p> <p>Examples can include, nitinol, polymorph, shape memory alloys, etc.</p> <p>Food Preparation and Nutrition : Raising Agents: research the different types of raising agents Describe what happens when you heat a mixture containing a raising agent. Watch a clip on raising agents on two experiments i.e. volcanic eruption and loo roll rockets. youtube/OUSi4DbRVVG. Find different recipes that use the different types of raising agents you have identified.</p>
10	<p>DT- complete sections A-D. Extension: Create packaging designs for your final product. Revision: https://www.bbc.co.uk/bitesize/examspecs/zby2bdm Go to link, read all materials and attempt all questions.</p> <p>Food Preparation and Nutrition: https://www.bbc.co.uk/bitesize/subjects/zdn9jhw Research on Allergens: explain what food allergies are. Food intolerance</p>

	<p>www.coeliac.org.uk Extension: research on milk production , types of processing, packaging . Find out diary free alternatives to milk www.alpro.com www.ariafoods.com</p>
<p>11</p>	<p>DT- complete sections A-D. Extension: Create packaging designs for your final product. Revision: https://www.bbc.co.uk/bitesize/examspecs/zby2bdm Go to link, read all materials and attempt all questions.</p> <p>Food Preparation and Nutrition: https://www.bbc.co.uk/bitesize/subjects/zdn9jhv Research: food provenance, food processing and production Food spoilage and contamination, principles of food safety - Functional properties of food - carbohydrates, proteins, fats and oils , raising agents Complete the sample paper and past papers on food preparation and nutrition. Specimen on AQA website</p>