

Rokeby Remote working for students

Week beginning 30/3/2020 Subject: Design and Technology

Year group	<p>Details of work to be completed</p> <p>Learning platform eg Seneca, Bedrock, mymaths, GCSEpod etc</p> <p>Work differentiated by set/tier of entry as appropriate</p>
7	<p>Food Preparation and Nutrition: Explain in detail why we eat food</p> <p>Research food nutrients, macronutrients, micronutrients. What is a balanced diet?</p> <p>Plan a week's menu for teenagers.</p> <p>Extension work: Find out the daily amounts of fibre needed each day for children of different ages.</p> <p>What are the energy requirement for men and women?</p>
8	<p>Engineering:</p> <p>Find information on each of the following types of motion. Be sure to include a real life example of each:</p> <p>Linear Motion</p> <p>Rotary Motion</p> <p>Oscillating Motion</p> <p>Reciprocating Motion</p>
9	<p>Research what "smart materials" are with detailed information on 2-3 different types. Examples can include, Nitinol, Polymorph, Shape Memory alloys, etc.</p> <p>List the advantages and disadvantages of each.</p>
10	<p>DT- complete sections A-D.</p> <p>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</p> <p>Research on Allergens: Explain what food allergies are. Food intolerance www.coeliac.org.uk</p> <p>Extension: Research on milk production , types of processing, packaging .</p> <p>Find out diary free alternatives to milk</p> <p>www.alpro.com</p> <p>www.ariafoods.com</p>

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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.

Food Preparation and Nutrition: <https://www.bbc.co.uk/bitesize/subjects/zdn9jhw>

Research: Food provenance, Food processing and production

Food spoilage and contamination, principle 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