

Design & Technology - Food Technology

Year 8

Topic: Investigation of a designer

Task overview: Investigate a chef that you are interested in and make one of their favourite recipes with a twist of your own!

Name:



DT group:

Tutor group:

Target level:

Deadline:

Week	Task	Success Criteria		Suggestions & Resources	Feedback
1	Research your chosen chef. Produce evidence of the research. Analyse your findings. <i>Who have you researched?</i> <i>What makes their food recognisable?</i> <i>What foods and flavourings does your chef use?</i> <i>What influences has your chef had?</i>	Mastering	I have completed detailed research and I have analysed a number of dishes. I have also looked at the life of my chef and their major influences.	Suggested chefs: Delia Smith, Ken Hom, Nigella Lawson, Jamie Oliver, Madhur Jaffrey, Nigel Slater, Rick Stein Websites: http://www.bbc.co.uk/food/	
		Secure	I have completed a good deal of research and I have analysed at least 2 dishes. I have looked at the life of my chef.		
		Developing	I have completed some research and I have analysed at least 1 dish. I have looked at the life of my chef.		
		Launching	I have completed some research and I have analysed at least 1 dish.		
2 & 3	Using one of their own recipes and add your own twist to design a slightly different recipe. Plan out the dish and show this by means of a flow chart. Cost each item. <i>You could include timings, list of equipment, etc.</i> <i>Cost could be for a single portion or for a family meal.</i>	Mastering	I have chosen one of the chef's recipes and made a skilful change. I have written out my own plan with timings, health and safety issues and costings.		
		Secure	I have chosen one of the chef's recipes and made a change. I have written out my own plan with timings and health and safety issues.		
		Developing	I have chosen one of the chef's recipes and made a slight change. I have written out my own plan with timings.		
		Launching	I have chosen one of the chef's recipes. I have copied a plan from a book or internet.		

Week	Task	Success Criteria		Suggestions & Resources	Feedback
3 & 4	<p>Make your dish and take photos of the finished product.</p> <p>You should test and write an evaluation of your dish.</p> <p><i>You could record your making with photos throughout the process.</i></p>	Mastering	I have made a well presented and tasty meal and then evaluated and recommended improvements.		
		Secure	I have made the dish with skill and written a short evaluation, including comments from my family.		
		Developing	I have made the dish with some help and I have evaluated my work and the dish.		
		Launching	I have made the dish with quite a bit of help. I have said what I like and dislike about my dish.		
Ext	<p>Imagine that your dish will be manufactured into a 'ready meal' by a large supermarket.</p> <p>Design the card board sleeve packaging for your dish.</p> <p><i>Remember to include ingredients, nutritional information and cooking instructions.</i></p> <p><i>You could include a photograph of your dish.</i></p>	Mastering	I have designed and made a professional looking cardboard sleeve packaging.	<p>Google images for ready meal packaging ideas.</p> <p>Look at the use of shapes, windows, fonts, colours and where key pieces of information go.</p>	
		Secure	I have designed and made a colourful cardboard sleeve packaging including detailed information.		
		Developing	I have designed and made a colourful cardboard sleeve packaging including basic information.		
		Launching	I have designed a basic cardboard sleeve packaging.		

What my parents think about my work:

What I think about my work:

What my teacher thinks about my work:

Level: