Millom School Learning Journey Food Food Pastry types **Design Technology** Mock CA Roux based sauces NEA - Coursework **Textiles** Practical exam Complex meat &fish Mock CA Two Course meal Design and cookery Theory for exam make Mini Fresh Pasta **Environmental** and Theory for exam Guest Speaker: Sustainable issues **British and Cultural** Monster Values Investigate McClures SMSC three course family meal for a SMART fabrics YEAR and value set budget Food environmental Recap use of oven/hob Design Technology Careers Catering hospitality visit. issues Lighting unit for a Multicultural dishes Wool 4 schools Lakeside Hotel, Furness RMclient competition / industrial **Cutting techniques** College Covers all Millom Bird box Biomimicry model Creaming method links Learner skills Slot Together YEAR Enrobing making 10 Toy Raising agents Theory – materials, Option Talks. sustainability, Careers Alder Hev designers and Opportunities **Xmas Card** YEAR YEAR companies Food Comp **Textiles** 8 9 **NEA - JUNE** Multicultural dishes Design and make Best of British Travel pillows Garden Skills. Real Independent research Investigate other **Textile Rotary Comp** Maths in Tech life understanding and writing of brief cultures and Young textile award Scale, YEAR Coagulation decorative techniques perspective Recap creaming method RM Béchamel Sauce plans Desk Tidy Solidworks CAD The Millom KS3 STEM Learner Textiles **Teams** Food KS2 and Design and Make Collaborator / Weighing/Measuring Determined KS1 Super hero masks Use of oven/hob Investigate fabric Multicultural dishes properties and Attend Year 5 Positive Cutting techniques Attend Year 6 Dav decorative Rubbing in method Day **Understanding** Sauce making techniques Independent RM Spinning Tops -Collaborator CAD/CAM Mechanical Toy **Investigator**