# CHELTENHAM GIRLS HIGH SCHOOL
## Technology Faculty
### Project Scope and Sequence

**Academic Year:** Yr 7  
**Unit:** Fruit Fusion  
**Area of Study:** Information and Communication  
**Context Area:** Promotional  
**Time Frame:** 13 weeks

<table>
<thead>
<tr>
<th>Week</th>
<th>Design Process Phase</th>
<th>Student Tasks / Activities</th>
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| Week 1 | Introduction to Fruit Fusion  
Revise Design Process  
Design Brief | - Project title page  
- Class discussion about the Need and Brief  
- Analysis of Design Brief  
- Brief re-written in own words  
- Definitions of key words / terms  
- CAF mind map |
| Week 2 | Research  
Introduction to Practical lessons  
Safety in the Food Technology Room  
Hygiene in food handling  
Practical lesson | - Explanation of requirements for practical lessons  
- Safety in the kitchen worksheet  
- Hygiene in the kitchen  
- Demonstration/Practical – Quick Fruit Crumble  
- Evaluation of practical lesson |
| Week 3 | Research  
Techniques and practices in the kitchen | - Recipe abbreviation sheet  
- Measuring equipment  
- Order of washing up |
| Week 4 | Research | - Target market  
- Collage of presentation of fruit  
- Video – Food Presentation  
- Demonstration/Practical – Baked Apple  
- Evaluation of practical lesson |
| Week 5 | Research | - Food Photography worksheet  
- Ecobanana In-class Task – innovative technology  
- Fresh for Kids website analysis related to target market |
| Week 6 | Initial Ideas  
Exotic Fruit Research as part of booklet  
Design three initial ideas for cover of booklet – coloured and labelled  
PMI for each idea  
Demonstration/Practical – Banana Muffin  
Evaluation of practical lesson | |
| Week 7 | Initial Ideas  
Final Design | - Prototype of booklet with pages notated and identified  
- Sketch Final Idea in colour showing front and back views  
- Written Justification of why this is the best solution to the design brief, consider the factors and limitations from the CAF |
| Week 8 | Realisation | - Production of recipe booklet using relevant computer programs  
- Creative use of headings, fonts and food photography from during the unit  
- Demonstration/Practical – Pear and Cinnamon Scrolls  
- Evaluation of practical lesson |
| Week 9 | Realisation | - Production of recipe booklet using relevant computer programs  
- Creative use of headings, fonts and food photography from during the unit |
| Week 10 | Realisation | - Production of recipe booklet using relevant computer |
| Week 11 | Realisation | Programs:  
- Creative use of headings, fonts and food photography from during the unit  
- Complete a procedure for the production of the booklet  
- Demonstration/Practical – Tropical Fruit Puffs  
- Evaluation of practical lesson  
| Week 12 | Realisation  
Evaluation | Programs:  
- Production of final product – Fruit Recipe Book for Primary School Students  
| Week 13 | Evaluation | Programs:  
- Complete assembly of recipe book  
- Begin testing of outcomes achieved  
- Evaluate product according to design brief  
- Evaluation of design with respect to the design brief.  
- Evaluation of functional / aesthetic aspects of their product.  
- Design folio completed and submitted for final marking |