

KS3 Technology and Food

		Design and Technology Rotation	Food Rotation	Graphics Rotation
Year 7	Topic/Fertile Question	Material Principles: Motorsport	Material Principles: An introduction to Food	Material Principles: Packaging
Year 8	Topic/Fertile Question	Cultures: Designing for the Future	Cultures: Foods of the World	Cultures: Typography and Branding
Year 9	Topic/Fertile Question	Identity: Supporting an athlete with wearable technology	Identity: Food Choices	Identity: Places and Architecture

Level 2 Hospitality and Catering

		Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Year 10	Topic/Fertile Question	Teacake Challenge	Bread Challenge	Pasta Challenge	Potato Challenge	Unit 1: The hospitality and catering industry Unit 2: Prep for exam	Unit 1: The hospitality and catering industry Unit 2: Prep for exam
	Key Themes	Unit 2 practical skills: Knife skills, presentation skills, plating, stencilling, tempering chocolate, caramel, spun sugar 2.1.1 Understanding the importance of nutrition 2.3.2 Presentation techniques	Unit 2 practical skills: Side dishes, carbohydrates: starches and sugars, proving, kneading, shaping, bread rolls, ciabatta, garlic flatbread 2.2.1 Factors affecting menu planning 2.3.1 How to prepare and make dishes	Unit 2 practical skills: Laminating pasta, tomato sauce, carbonara sauce 2.2.2 How to plan production 2.3.3 Food safety practices 2.3.1 How to prepare and make dishes	Unit 2 practical skills: Piping mash, deep fat frying, fats: saturated and unsaturated, 2.1.2 How cooking methods can impact on nutritional value 2.3.1 How to prepare and make dishes 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance	1.1.4 Contributing factors to the success of hospitality and catering provision. Basic costs, profit, sustainability	1.2.1 The operation of the front and back of house: workflow of the catering kitchen. equipment and materials required, used and managed within catering provision/kitchens. documentation and administration requirements used in a catering kitchen.

Year 11	Topic/Fertile Question	Unit 2: Exam	Unit 2: Exam	Unit 1: The hospitality and catering industry	Unit 1: The hospitality and catering industry		
	Key Theme	Scenario released Sept 1 st . Task 1a, 1b, 2a, 2b	Task 3a, 3b, 3c, 3d, 4a, 4b	1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate	1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering		

GCSE Resistant Materials

		Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Year 10	Topic/Fertile Question	Mock NEA Aftershave	Mock NEA Aftershave	Exam theory 1 lesson per week CGP Section 1 Practical Project	Exam theory 1 lesson per week CGP Section 2 Practical Project	Exam theory 1 lesson per week CGP Section 3 Practical Project	Start NEA
	Key Themes	Design contexts, Mood Boards Design analysis (ACCESSFM) Iterative design (alternative design methods) Physical modelling	Orthographic drawings, Final design Drawings, CAD Modelling (tinker CAD)/3D printing Design Development virtual and Physical	Key ideas in design and technology Designer and Artist influence Anthropometrics User Surveys Design Brief Design Spec Materials testing/joints Cutting list	An introduction to materials and systems Planning of production Practical – making a product Dairy of production	More about materials Practical – making a product Dairy of production Product testing Evaluation	SECTION A - Identifying and investigating
Year 11	Topic/Fertile Question	NEA Coursework	NEA Coursework	Core technical principles	Core technical principles	Core technical principles	

	Key Themes	Generating design ideas Developing design ideas	Realising design ideas Analysing & evaluating	New and emerging technologies Energy generation and storage Developments in new materials	Systems approach to designing Mechanical devices Materials and their working properties.	Revision/Recap	
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