



Technology Year 9	Module 1 – Hospitality and Catering	Module 2 – Textiles	Module 3 – Resistant Materials
Topic Theme and Intent	Students will study safety and hygiene in hospitality and catering and will use specialist equipment to prepare and cook dishes . Students will learn about catering for events, working conditions and different establishments in the hospitality and catering industry.	In textiles students will use a variety of approaches to investigate the work of others to be able to generate creative design ideas for cushions . Practical skills will incorporate more complex techniques and processes including cut and slash and couching .	In resistant materials students will be introduced to the product design process as applied to architectural design. Students will be tasked with designing a tiny home which contains elements to reduce environmental impact. Students will study the design process from initial engagement, through the research and design process. Students will create both a CAD model and a prototype model of their design.
Knowledge	Structure of the hospitality and catering industry Job roles in hospitality and catering Working conditions Front of house The kitchen brigade.	Man-made fibres - polyester Properties of materials Decorative techniques – Cut and slash 1980's Era Memphis Movement The work of Katherine Hamnett and other influential designers.	Research into successful architects of the 20 th century and their innovative design Ability to work to a client brief. Knowledge of modern materials and design strategies. Demonstrate 3D design skills. Demonstrate high level creative design skills and modelling skills.
Skills	Students develop practical cooking skills: making bread using the rubbing in method, combining ingredients, Kneading and shaping, short crust pastry making and cake making using the all in one method and piping skills to decorate. Students will consider finishing techniques and presentation of dishes.	Students will build on knowledge and skill from year 8. They will use research to develop design ideas for cushions based on the 1980's theme. They will work through processes including cut and slash to develop skills and techniques. They will test, evaluate, and refine cushion ideas considering the views of others.	Students will follow through the full design process and understand each part of the design and build cycle. Students will extend their knowledge and skills of technical drawing and CAD. Students will demonstrate how to use precision measuring equipment to mark out and cut out with precision. Pupils will evaluate products against the initial brief and understand iteration in design.
Literacy Links	Reading – Students will read about hospitality and catering establishments. Writing Answering questions in a booklet to demonstrate knowledge and understanding. Oracy – class discussion about different types of establishments. Question and answer.	Reading – Students will read text and information about cut and slash and subject specific key words. Writing They will answer questions in a booklet to demonstrate knowledge and understanding. Oracy – Question and answer about decorative techniques and peer assessment during practical lessons.	Reading – reading key words and subject specific vocabulary. Writing – research and writing about a well known 20 th century architect. Oracy – using the name of specific tools, equipment, machinery, and processes in the correct context during question and answer. Presentation of final design and model to peers.
Essential Vocabulary	Temperature control, Nutrition, Residential, Non-Residential, Non-commercial, Contract of employment, Staff structure, Manager.	Decorative techniques, construction, Memphis Movement, interfacing, seam allowance, applique	Steel Rule, Try Square, Tenon Saw, Bench Hook, Marking Out, Marking Gauge Vice, design brief, design specification, architecture, structural integrity, innovation, sustainability.

Disciplinary Reading	Reading for Pleasure		
			