



The Ridgeway School & Sixth Form College

...Inspiring Learners For Their Future

*'Our shared vision is that our students, colleagues and families will be part of a **FAIR** community.'*

*We will support our school **Family** to **Achieve** their potential, and **Inspire** students to **Reach** the very best destinations.'*



Catering

Curriculum Overview

RESPECT | HONESTY | ENDEAVOUR | CREATIVITY | COMMUNITY

Year 7 Design & Technology Curriculum Overview – Subjects taught in rotation over 12 week modules: example

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 7	<p>Food Basic skills in preparation and cooking:</p> <ul style="list-style-type: none"> - Weighing and measuring - Bridge and claw method - Rubbing in method - Safe use of the knife and oven <p>The Eatwell Guide (nutrients and their sources) Sensory Analysis Recipe modification</p>	<p>Graphics</p> <ul style="list-style-type: none"> ● Introduction to colour theory and rendering ● Understanding motions theory ● Developing skills using craft knife and cutting mats safely to create pop up pages ● Understanding how levers and linkages can change direction of movement 	<ul style="list-style-type: none"> ● Understanding how 'modelling' can prove and test ideas ● Resources and materials <p>Card, cutting mat, craft knives, stationary, computers</p> <ul style="list-style-type: none"> ● Health & Safety <p>Safe use of craft knife and cutting mat via demonstration and student practice</p> <ul style="list-style-type: none"> ● Imaginative project to create and illustrate story via moving book 	<p>Product Design</p> <ul style="list-style-type: none"> ● Introduction to tools and equipment <p>Basic hand tools, soldering iron</p> <ul style="list-style-type: none"> ● Health & Safety in the workshop <p>Soldering iron, electronics</p> <ul style="list-style-type: none"> ● Design <p>Target market Hand designs converted onto 2D design</p> <ul style="list-style-type: none"> ● CAD / CAM <p>2D Design. Laser cutter</p> <ul style="list-style-type: none"> ● Materials <p>Electronic components</p> <ul style="list-style-type: none"> ● Construction 	<ul style="list-style-type: none"> ● Evaluation <p>Evaluate final product</p>	<ul style="list-style-type: none"> ● Resources and materials <p>Materials/fabrics, threads, cord</p> <ul style="list-style-type: none"> ● Embellishment <p>Basic hand embroidery stitches with modifications</p> <ul style="list-style-type: none"> ● Design <p>Presentation, use of colour, annotation</p> <ul style="list-style-type: none"> ● Construction <p>Pocket, casing, plain seam</p> <ul style="list-style-type: none"> ● Quality Checks <p>Accuracy: 0.5 cms embroidery stitch length, measurements for casing, seam allowance</p>
					<p>Textiles</p> <ul style="list-style-type: none"> ● Introduction to tools and equipment <p>Small equipment, sewing machine, iron</p> <ul style="list-style-type: none"> ● Health & Safety <p>In the workshop, use of sewing machine & iron</p> <ul style="list-style-type: none"> ● Appreciation of designs from a chosen genre <p>Contemporary embroidery</p>	

Year 8 Design & Technology Curriculum Overview – Subjects taught in rotation over 12 week modules: example

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 8	<p>Food Development of skills in preparation and cooking:</p> <ul style="list-style-type: none"> - Safe use of the oven - Accuracy and precision - Knife skills (dicing) - Variety of cooking methods <p>Nutrient sources and functions Analysing food packaging (for sugar content) Recipe design and modification</p>	<p>Graphics</p> <ul style="list-style-type: none"> ● Logo and trainer graphic designs ● Understanding target audiences and how to meet their needs including those with disabilities, cultural identities and ages <p>Knowledge and understanding trainer performance and the importance of ergonomics and anthropometrics incorporated within designs</p>	<p>Resources and materials Stationary, computers, fine liners and examples</p> <p>Brands and logos Brand pull, images and pricing (including designers)</p> <p>Introduction to digitally supported designing</p> <p>CAD/Word drawing tools, Paint</p>	<p>Product Design</p> <ul style="list-style-type: none"> ● Introduction to tools and equipment <p>Hand equipment Marking tools Belt sander Disc sander</p> <ul style="list-style-type: none"> ● Health & Safety <p>Recap and reinforce in the workshop</p> <ul style="list-style-type: none"> ● Design <p>Specifications Hand design</p> <ul style="list-style-type: none"> ● CAD / CAM <p>2D Design to convert image into vectors</p> <ul style="list-style-type: none"> ● Materials <p>Ply wood</p> <ul style="list-style-type: none"> ● Construction <p>Finger joints Lap joint</p>	<p>Evaluation Final product</p>	<ul style="list-style-type: none"> ● Resources and materials <p>Cotton calico fabric, threads, magic touch heat transfer paper</p> <ul style="list-style-type: none"> ● Modelling & embellishment <p>Heat transfer of design, more complex hand embroidery stitches, machine embroidery.</p> <ul style="list-style-type: none"> ● Design <p>‘In the style of’ Pop Art. Links to Andy Warhol and/or Roy Lichtenstein. Presentation and annotation</p> <ul style="list-style-type: none"> ● Construction <p>Neatened plain seam, facings</p> <ul style="list-style-type: none"> ● Quality checks <p>Links to Pop Art, accuracy and evenness of hand & machine embroidery. 1.5 cms seam allowance, trimmed corners</p>
					<p>Textiles</p> <ul style="list-style-type: none"> ● Revisit tools and equipment <p>Small equipment, computerised use of sewing machine, iron, heat press</p> <ul style="list-style-type: none"> ● Health & Safety <p>In the workshop, use of sewing machine, iron & heat press</p> <ul style="list-style-type: none"> ● Colour theory <p>Colour wheel, primary, secondary, complimentary colours</p> <ul style="list-style-type: none"> ● Research – appreciation of designs from a chosen genre <p>Pop Art:- Artists and characteristics</p>	

--	--	--	--	--	--	--

Year 9 Design & Technology Curriculum Overview – Subjects taught in rotation over 12 week modules: example

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 9	<p>Food Development of more complex skills in preparation, cooking and presentation:</p> <ul style="list-style-type: none"> - Accuracy and precision - Garnishing - Variety of knife and cooking methods - Complex techniques <p>Food provenance (grains and cereals) Diet analysis Sensory analysis Recipe design and modification</p>	<p>Graphics Introduction to Photoshop Rendering previously in drawn designs digitally with colour Computer Aided Design</p> <p>Existing Playing cards How playing cards have evolved historically</p> <p>Skills workshops linked to designers (Summer Term) Technical drawing, illustration, printed Graphics</p>	<p>Resources Computers with Photoshop, fine liners, Playing cards</p> <p>(Summer term) Water colours, pen and ink, craft knives, cutting mats</p> <p>Health & Safety Reinforce safe use of craft knives and cutting mats</p> <p>Research History timeline of the 'playing card'</p>	<p>Product Design</p> <ul style="list-style-type: none"> ● Introduction to tools and equipment ● Health & Safety in the workshop ● Design ● CAD / CAM ● Materials ● Construction 	<ul style="list-style-type: none"> ● Quality checks ● Evaluation 	<ul style="list-style-type: none"> ● Resources and material <p>Greater range of threads, printing techniques and range of fabrics</p> <ul style="list-style-type: none"> ● Modelling and embellishment <p>Curved stitching, block embroidery, printing, paper pattern making</p> <ul style="list-style-type: none"> ● Design <p>One-line drawings, modifying portraits & photos, repeat patterns</p> <ul style="list-style-type: none"> ● Construction <p>Embroidered stretched canvas portrait. Circular travel bag, with casing</p> <ul style="list-style-type: none"> ● Quality Control <p>Accuracy of curved stitching and block</p>
					<p>Textiles</p> <ul style="list-style-type: none"> ● Tools and equipment ● Health and safety ● Research-appreciation of designs from chosen genre <p>Independent use of equipment</p> <p>In the workshop, use of dyes and printing inks</p> <p>Contemporary embroidery - <i>Maurizio Anzeri & Victoria Villasana</i></p>	

						embroidery. Repeat patterns, even casing.
--	--	--	--	--	--	---

Year 10 Hospitality & Catering Curriculum Overview (Year 11 2024 2025)

Year 10	Term 1 & Term 2	Term 3	Term 4	Term 5	Term 6
---------	-----------------	--------	--------	--------	--------

	<p>Unit 1- H&C Industry</p> <p>1.1- H&C provision: 1.1-1. Types of providers 1.1-2. Job roles 1.1-3. Working conditions 1.1-4. Success factors</p> <p>Practical: Skills workshops</p> <p>Unit 2: Evaluation of practical skills</p>	<p>Unit 1- H&C Industry</p> <p>1.2- How H&C providers operate 1.2-1. Operation of front and back of house 1.2-2. Customer requirements 1.2-3. Meeting requirements</p> <p>Practical: Development of complex practical skills</p> <p>Evaluation of practical skills</p>	<p>Unit 1- H&C Industry</p> <p>1.3- Health and safety 1.3-1. Health and safety in provision 1.3-2. Food safety</p> <p>Practical: Development of complex practical skills</p> <p>Evaluation of practical skills</p>	<p>Unit 1- H&C Industry</p> <p>1.4- Food safety 1.4-1. Food related causes of ill health 1.4-2. Symptoms and signs 1.4-3. Preventative control measures 1.4-4. EHO</p> <p>Practical: Development of complex practical skills</p> <p>Evaluation of practical skills</p>	<p>Unit 2- H&C In Action</p> <p>2.1- Importance of nutrition 2.1-1. Understand importance of nutrition 2.1-2. Cooking methods impact nutritional value</p> <p>Unit 1 Knowledge Recall</p> <p>Practical: Development of complex practical skills</p> <p>Evaluation of practical skills</p>
--	---	---	--	--	---

Year 11 Hospitality & Catering Curriculum Overview (Year 11 2024 2025)

	Term 1 & 2	Term 3	Term 4	Term 5	Term 6
--	------------	--------	--------	--------	--------

<p>Year 11</p>	<p>Unit 2- H&C In Action 2.1- Menu planning 2.1-1. Factors effecting menu planning 2.1-2. How to plan production</p> <p>Trialling of complex dishes selected for practical exam.</p> <p>Unit 1 Knowledge Recall</p>	<p>Re-visiting coursework and finalising production plan.</p> <p>Unit 2 practical exam.</p> <p>Unit 1 Knowledge Recall and revision.</p>	<p>Unit 2- H&C In Action 2.2-Evaluating cooking skills 2.2-1.Reviewing of dishes 2.2-2.Reviewing own performance</p>	<p>Unit 1 Revision</p>
-----------------------	--	--	---	-------------------------------