

Curriculum map: DESIGN AND TECHNOLOGY

KS3 COURSE STRUCTURE

	Units Delivered	
	Year 7	Year 8
Rotation 1 Food Technology	Food Technology Healthy Eating	Food Technology Around the world
Rotation 1 Food Technology	Food Technology Healthy eating	Food Technology Around the world
Rotation 2 Resistant materials	Resistant materials Wooden Pencil case	Resistant Materials Garden weather vane
Rotation 2 Resistant materials	Resistant materials Wooden Pencil case	Resistant Materials Garden weather vane
Rotation 3 Product Design	Product Design Steady hand game	Product Design Night light
Rotation 3 Product Design	Product Design Steady hand game	Product Design Night light

	Progress Assessment Task Schedule KS3	
	Year 7	Year 8
Rotation 1 Food Technology	1. nutrients assessment	1. nutrients assessment
Rotation 1 Food Technology	2. End of project practical cooking 3. End of term theory assessment	2. End of project practical cooking 3. End of term theory assessment
Rotation 2 Product Design	4. Design ideas	4. Design ideas
Rotation 2 Product Design	5. End of project practical assessment 6. End of project Theory assessment	5. End of project practical assessment 6. End of project Theory assessment
Rotation 3 Resistant materials	7. Design ideas	7. Design ideas
Rotation 3 Resistant materials	8. End of project practical assessment 9. End of year test	8. End of project practical assessment 9. End of year test



	Units Delivered	
	Year 9 HC	Year 9 DT
Autumn 1	<ul style="list-style-type: none"> The structure of Hospitality & Catering industry Nutrients and healthy eating 	<ul style="list-style-type: none"> Metrology and Sonar cube Section 7 making principles
Autumn 2	<ul style="list-style-type: none"> Working in the hospitality and catering industry – Special diets and target audience 	<ul style="list-style-type: none"> Metrology and Sonar cube Section 7 making principles Section 1 New and emerging technology Scamper
Spring 1	<ul style="list-style-type: none"> Working conditions in H&C industry Cooking methods and different types of menus 	<ul style="list-style-type: none"> In the style of clock project Section 3 Materials and their working properties
Spring 2	<ul style="list-style-type: none"> How hospitality and catering providers operate Environmental impact and sustainability 	<ul style="list-style-type: none"> In the style of clock project section 6-7 Section 4 common specialist technical principles
Summer 1	<ul style="list-style-type: none"> Contributing factors to the success of the hospitality and catering provision Organoleptic 	<ul style="list-style-type: none"> Bird feeder section 6-7 Section 5 timber based materials
Summer 2	<ul style="list-style-type: none"> Contributing factors to the success of the hospitality and catering provision Production and menu planning 	<ul style="list-style-type: none"> Bird feeder section 6-7 Section 5 timber based materials

	Progress Assessment Task Schedule KS3	
	Year 9 HC	Year 9 DT
Autumn 1	1. Pizza practical PAT 1 2. Unit 1 assessment 1.1.1 PAT 2	1. Tolerances assessment PAT 1 2. Theory assessment section 7 PAT 2
Autumn 2	1. Egg fried rice assessment PAT 3 2. unit 2 2.1. 1 assessment PAT 4	1. practical assessment section E PAT 3 2. Theory assessment section 7 and 1 PAT 4
Spring 1	1 Unit 1 assessment 1.1.1, 1.2, 1.3 PAT 5 2 Unit 2 assessment 2.2.1, 1.2, 3.1 PAT 6	1 Modelling section D – Philipe starks work PAT 5 2 Design ideas of Clock Section C PAT 6
Spring 2	1. Debone chicken assessment PAT 7 2. Unit 2 Assessment on 2.2.1 2.2.1, 2.1.3, 2.3.1 PAT 8	1 Practical assessment of clock section E PAT 7 2 Theory assessment section 1,7,3,4 PAT 8
Summer 1	1 Unit 1 assessment 1.1, 1.2, 1.3, 1.4 PAT 9	1 Section D bird feeder development ideas PAT 9
Summer 2	END OF YEAR TEST All Unit 1 & 2 PAT 10	END OF YEAR TEST section 1,7,3,4, 5 PAT 10

KS4 COURSE STRUCTURE

Course Title	Hospitality and Catering
Qualification (GCSE, BTEC etc)	Vocational award
Exam Board	WJEC

Unit	Title	Weighting	Examination Method
1	The Hospitality and Catering Industry	40%	Written Exam
2	Hospitality and catering in Action	60%	NEA

	Units Delivered	
	Year 10	Year 11
Autumn 1	<ul style="list-style-type: none"> Unit 1 How the hospitality and catering providers operate 1.2.3 customer and hospitality requirements p64 - 69 Unit 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Unit 2 2.1 The importance of nutrition Unit 2.1.1 understanding the importance of nutrition 	<ul style="list-style-type: none"> Unit 2 2.1 The importance of nutrition Unit 2.1.1 understanding the importance of nutrition Unit 2.1.2 how cooking methods can impact nutritional value. P122-139
Autumn 2	<ul style="list-style-type: none"> Unit 1 Health and safety in the hospitality and catering industry p71-85 Unit 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Unit 2 2.1 The importance of nutrition 2.1.2 how cooking methods can impact nutritional value. P122-139 	<ul style="list-style-type: none"> Unit 2 2.1 The importance of nutrition 2.1.2 how cooking methods can impact nutritional value. Page 136-137 2.3 The skills and techniques of preparation, cooking and presentation of dishes. – mock practical exam
Spring 1	<ul style="list-style-type: none"> Unit 1 Health and safety in the hospitality and catering industry p71-85 Unit 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Unit 2 2.2.1 menu planning Unit 2.2.1 factors affecting menu planning p140-157 	<ul style="list-style-type: none"> Unit 2 2.2.1 menu planning 2.2.1 factors affecting menu planning p140-157
Spring 2	<ul style="list-style-type: none"> Unit 1 Food safety in hospitality and catering page 87 – page 105 Unit 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Unit 2 2.2.1 menu planning Unit 2.2.1 factors affecting menu planning p140-157 	<ul style="list-style-type: none"> Unit 2 2.2.1 menu planning Unit 2.2.1 factors affecting menu planning p140-157 Unit 2.2.2 how to plan production p158 Unit 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Actual practical exam

Summer 1	<ul style="list-style-type: none"> Unit 1 Food safety in hospitality and catering page 87 – page 105 Unit 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Unit 2 2.2.1 menu planning Unit 2.2.1 factors affecting menu planning p140-157 Unit 2.2.2 how to plan production p158 	<ul style="list-style-type: none"> Unit 2 2.4 evaluating cooking skills 2.4.1 reviewing of dishes p241 2.4.3 reviewing own performance. P244 Unit 1 Unit 1 Hospitality and catering provision p10-42 Unit 1 How hospitality and catering providers operate p44-69 Unit 1 Health and safety in hospitality and catering p71-85 Unit 1 Food safety in hospitality and catering p87-105
Summer 2	<ul style="list-style-type: none"> Unit 1 Food safety in hospitality and catering page 87 – page 105 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Unit 2 2.4 evaluating cooking skills 2.4.1 reviewing of dishes p241 2.4.3 reviewing own performance. P244 	<ul style="list-style-type: none"> Unit 1 Hospitality and catering provision p10-42 Unit 1 How hospitality and catering providers operate p44-69 Unit 1 Health and safety in hospitality and catering p71-85 Food safety in hospitality and catering p87-105

Progress Assessment Task Schedule		
	Year 10	Year 11
Autumn 1	1. The importance of nutrition coursework PAT 1 2. Unit 1 hospitality and catering providers requirements PAT 2	1 Practical assessment PAT 1 2 The importance of nutrition coursework PAT 2
Autumn 2	2 Cooking methods coursework PAT 3 1 Unit 1 health and safety in hospitality and catering PAT 4	1 Cooking methods coursework PAT 3 2 NOVEMBER MOCKS PAT 4
Spring 1	1 Practical assessment PAT 5 2. Unit 1 health and safety in hospitality and catering. PAT 6	1 Menu planning coursework PAT 5 2 Production plan coursework PAT 6
Spring 2	2 Menu planning factors coursework PAT 7 1 Unit 1 food safety in hospitality and catering PAT 8	1 Evaluating cooking skills coursework PAT 7 2 MARCH MOCKS PAT 8
Summer 1	1 Unit 1 food safety in hospitality and catering PAT 9	
Summer 2	1. YEAR 10 MOCKS PAT 10	



KS4 COURSE STRUCTURE

Course Title	Design and Technology
Qualification (GCSE, BTEC etc)	GCSE
Exam Board	AQA

Unit	Title	Weighting	Examination Method
1	Core technical principles 20 marks Specialist technical principles 30 marks Designing and making principles 50 marks Total 100 marks	50%	Written exam
2	Practical application of: Core technical principles Specialist technical principles Designing and making principles Total 100 marks	50%	NEA

	Units Delivered	
	Year 10	Year 11
Autumn 1	<ul style="list-style-type: none"> • USB light – electronics system processes section 2 • Mock NEA –analysing contextual challenge section A 	<ul style="list-style-type: none"> • NEA section A • Section 6 design and making principles
Autumn 2	<ul style="list-style-type: none"> • Mock NEA –analysing contextual challenge – Section B and C 	<ul style="list-style-type: none"> • NEA section B and C • Section 6 design and making principles
Spring 1	<ul style="list-style-type: none"> • Mock NEA –analysing contextual challenge – Section D and F 	<ul style="list-style-type: none"> • NEA section D and E • Section 6 design and making principles • Section 7 making principles
Spring 2	<ul style="list-style-type: none"> • Trinket box – Section 6 & 7 • Section 2 energy, materials, systems and devices 	<ul style="list-style-type: none"> • NEA section F • Revision section 1-3 core technical principles
Summer 1	<ul style="list-style-type: none"> • Trinket box – Section 6 & 7 • Section 2 energy, materials, systems and devices 	<ul style="list-style-type: none"> • Revision section 4-5 specialist technical principles
Summer 2	<ul style="list-style-type: none"> • Real NEA June 1st • Section 5 paper and boards 	<ul style="list-style-type: none"> • Revision section 6-7 design and making principles

Progress Assessment Task Schedule		
	Year 10	Year 11
Autumn 1	1 Section E assessment PAT 1 2 section 7 assessment PAT 2	1 Section A part 1 PAT 1 2 Section A part 2 PAT 2
Autumn 2	1 Section A assessment PAT 3 2Section B assessment PAT 4	1 Section B PAT 3 2 NOVEMBER MOCKS PAT 4
Spring 1	1 Modelling section D assessment PAT 5 2 Section 6 assessment PAT 6	1 Section C PAT 5 2 Section D PAT 6
Spring 2	1 Section C drawing assessment PAT 7 2 Section 2 assessment PAT 8	1 Section E & F PAT 7 2MARCH MOCKS PAT 8
Summer 1	1 Section E PAT 9	
Summer 2	1YEAR 10 MOCKS PAT 10	