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## Academic outline 2022-23

		Subject- DT (KS4 GCSE DT AQA/ GCSE FOOD PREP AQA/ L1/2 TECH AWARD HOSPITALITY AND CATERING/ENGINEERING YR11)				
	Term 1 Aug-Oct	Term 2 Nov-Dec	Term 3 Jan-Feb	Term 4 Mar-Apr	Term 5 Apr-May	Term 6 Jun-Jul
Year 11 Engineering (Legacy group)	Investigating and engineering project Component 2A Understand materials, components and processes for a given engineering product	Component 3 responding to an engineering brief exam revision Carry out the process to meet the needs of an engineering brief Provide a design solution for an engineered product against the needs of an engineering brief Provide solutions to meet the needs of an engineering brief.	Component 2 B Investigate a given engineered product using disassembly techniques	Component 2C Plan the manufacture of and safely reproduce/inspect/test a given engineered component.	Component 3 responding to an engineering brief exam revision Carry out the process to meet the needs of an engineering brief Provide a design solution for an engineered product against the needs of an engineering brief Provide solutions to meet the needs of an engineering brief.	N/A
Year 11 Textiles (Legacy group)	Work on the final product would have started and this is to be linked with their theme/designer/artist. They will have to produce an A3 tapestry of work.	Final check of portfolio work to be completed. Making sure contextual annotation is used throughout and all work links to their theme/designer/artist.	Externally set exam project	Externally set exam project	Externally set exam project	N/A
Year 10: GCSE DT	Emerging Technologies Energy Systems Mechanisms  <a href="https://www.bbc.co.uk/bitesize/examspecs/zby2bdm">https://www.bbc.co.uk/bitesize/examspecs/zby2bdm</a>	Materials Ecological & Social Design Strategies Sources & Origins Scales of production  <a href="https://www.bbc.co.uk/bitesize/examspecs/zby2bdm">https://www.bbc.co.uk/bitesize/examspecs/zby2bdm</a>	Techniques & processes Quality Control Surface treatments and finishes Forces & Stresses  <a href="https://www.bbc.co.uk/bitesize/examspecs/zby2bdm">https://www.bbc.co.uk/bitesize/examspecs/zby2bdm</a>	Work of others Investigation of data SMES (social, moral, environmental, sustainable) Design Ides Prototypes	Tools & Equipment QLA bespoke homework  <a href="https://www.bbc.co.uk/bitesize/examspecs/zby2bdm">https://www.bbc.co.uk/bitesize/examspecs/zby2bdm</a>	QLA bespoke homework  <a href="https://www.bbc.co.uk/bitesize/examspecs/zby2bdm">https://www.bbc.co.uk/bitesize/examspecs/zby2bdm</a>



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				<a href="https://www.bbc.co.uk/bit/esize/examspecs/zby2bdm">https://www.bbc.co.uk/bit/esize/examspecs/zby2bdm</a>		
Year 11: GCSE DT	<p>NEA – 50% preparation</p> <p>Based on pre-release from the exam board.</p> <p><a href="https://www.bbc.co.uk/bite size/examspecs/zby2bdm">https://www.bbc.co.uk/bite size/examspecs/zby2bdm</a></p>	<p>NEA - 50% preparation</p> <p>Based on pre-release from the exam board.</p> <p><a href="https://www.bbc.co.uk/bit esize/examspecs/zby2bdm">https://www.bbc.co.uk/bit esize/examspecs/zby2bdm</a></p>	<p>Revision – PPE</p> <p>NEA - 50% preparation</p> <p>Based on pre-release from the exam board.</p> <p><a href="https://www.bbc.co.uk/bit esize/examspecs/zby2bdm">https://www.bbc.co.uk/bit esize/examspecs/zby2bdm</a></p>	<p>Revision</p> <p><a href="https://www.bbc.co.uk/bit esize/examspecs/zby2bdm">https://www.bbc.co.uk/bit esize/examspecs/zby2bdm</a></p>	<p>Revision</p> <p>Pre released material</p> <p><a href="https://www.bbc.co.uk/bit esize/examspecs/zby2bdm">https://www.bbc.co.uk/bit esize/examspecs/zby2bdm</a></p>	N/A
Year 10: GCSE FOOD PREP / NUT	<p>Nutrients- Macro/ Micro/ Eatwell guide/ water/ energy balance</p> <p>Spec ref: 3.2.1(1,2,3)/ 3.2.2(1,2,3)</p> <p><a href="https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/energy-and-nutrients/">https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/energy-and-nutrients/</a></p> <p><a href="https://app.senecalearning.com/classroom6">https://app.senecalearning.com/classroom6</a></p> <p>Practical's:</p> <ul style="list-style-type: none"> <li>-Focaccia Bread and tomato soup</li> <li>-Baked cheesecake</li> <li>-Fish cakes and parsley sauce</li> <li>-Quiche</li> <li>-Chicken curry and rice</li> </ul>	<p>Nutritional needs and health- making choices/ energy needs/ diet, nutrition and health</p> <p>Spec ref: 3.2.3(1,2,3,4)</p> <p><a href="https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/health-issues/">https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/health-issues/</a></p> <p><a href="https://app.senecalearning.com/">https://app.senecalearning.com/</a></p> <p>Practical's:</p> <ul style="list-style-type: none"> <li>-Shepherd's pie</li> <li>-Lasagne</li> <li>-pasta Gnocchi</li> <li>-Meringue roulade/ pavlova</li> <li>-Victoria sponge/ Christmas cake decoration</li> </ul>	<p>Food Science- heat transfer/ cooking methods/ Functional and chemical properties of food</p> <p>Spec ref: 3.3.1 (1,2), 3.3.2 (1,2,3,4,5)</p> <p><a href="https://www.foodafactoflife.org.uk/14-16-years/food-science/">https://www.foodafactoflife.org.uk/14-16-years/food-science/</a></p> <p><a href="https://app.senecalearning.com/">https://app.senecalearning.com/</a></p> <p>Practical's:</p> <ul style="list-style-type: none"> <li>-Choux pastry</li> <li>-Cornish pasties (short crust)</li> <li>-rough puff pastry apple turn overs/ sausage rolls</li> <li>-honey comb and chocolate enrobing</li> </ul>	<p>Food safety- Spec ref: 3.4.1 (1,2,3,4) 3.4.2 (1,2)</p> <p><a href="https://www.foodafactoflife.org.uk/14-16-years/cooking/food-safety/">https://www.foodafactoflife.org.uk/14-16-years/cooking/food-safety/</a></p> <p><a href="https://app.senecalearning.com/">https://app.senecalearning.com/</a></p> <p>Practical's:</p> <ul style="list-style-type: none"> <li>-meat balls and reduction sauce</li> <li>-pasta dough and stir through sauce</li> <li>-Pasta filled ravioli and reduction sauce</li> <li>-Chicken portioning/ ballotine of chicken or chicken Kiev</li> <li>-Fish filleting- fish fingers-breaded.</li> </ul>	<p>Food choice- Factors that affect food choice/ food labelling and marketing/ British and International cuisines/ Sensory evaluation</p> <p>Spec ref: 3.5 (1,2,3)</p> <p><a href="https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness/">https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness/</a></p> <p><a href="https://app.senecalearning.com/">https://app.senecalearning.com/</a></p> <p>Practical's:</p> <ul style="list-style-type: none"> <li>-bread based pizza rolls</li> <li>-lamb koftas/ flat bread and yoghurt dip</li> <li>-presentation of food lesson</li> <li>-lemon meringue pie</li> </ul>	<p>Food provenance – Environmental impact and sustainable diets/ Food processing and production/Technological developments. Spec ref: 3.6 (1,2)</p> <p><a href="https://www.foodafactoflife.org.uk/14-16-years/where-food-comes-from/">https://www.foodafactoflife.org.uk/14-16-years/where-food-comes-from/</a></p> <p><a href="https://app.senecalearning.com/">https://app.senecalearning.com/</a></p> <p>Practical's:</p> <ul style="list-style-type: none"> <li>-crème Brulee</li> <li>-Panna cotta</li> <li>-Beef burgers and buns</li> <li>-Swiss rolls</li> <li>-</li> </ul>



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Year 11: GCSE FOOD PREP / NUT	NEA1: Food science investigation. 15% Externally set brief- 7 weeks. -Practical: Food science investigation related to pre-release from exam board.	NEA2: Food preparation task. 35% Externally set brief- 12 weeks. -Practical: Technical skills dishes x4 related to theme of pre-release	NEA2: Food preparation task. 35% Externally set brief- 12 weeks. -Practical: Final practical preparation task x3 complete dishes in 3 hours.	Exam revision and preparation 50%  <a href="https://app.senecalearnin g.com/classroom/">https://app.senecalearnin g.com/classroom/</a>	Exam revision and preparation 50%  <a href="https://app.senecalearnin g.com/classroom/">https://app.senecalearnin g.com/classroom/</a>	N/A
Year 10: HOSP & CAT Tech nical awar d	Unit 1: The hospitality and catering industry: Providers/ working in the industry/ working conditions/ contributing factors to the success of a business in the H&C industry. Spec Ref: 1.1  Practical's: Spec ref 2.3: -Focaccia Bread and tomato soup -Baked cheesecake -Fish cakes and parsley sauce -Quiche -Chicken curry and rice  Written evaluation of learners practical skills Spec Ref 2.4	Unit 1: How hospitality and catering provisions operate: The operations of front and back of house/ Customer requirements/ H&C- Provision to meet specific requirements Spec Ref: 1.2  Practical's: Spec ref 2.3: -Shepherd's pie -Lasagne -pasta Gnocchi -Meringue roulade/ pavlova -Victoria sponge/ Christmas cake decoration  Written evaluation of learners practical skills Spec Ref 2.4	Unit 1: Health and safety in H&C: Health and safety in H&C provision- The law/ food safety- Hazard analysis and HACCP. Spec Ref: 1.3  Practical's: Spec ref 2.3: -Choux pastry -Cornish pasties (short crust) -rough puff pastry apple turn overs/ sausage rolls -honey comb and chocolate enrobing  Written evaluation of learners practical skills Spec Ref 2.4	Unit 1: Food safety in H&C: Food related causes of ill health/ Symptoms and signs of food- induced ill health/ preventative control measures of food induced ill health/ The environmental health officer. Spec Ref: 1.4  Practical's: Spec ref 2.3: -meat balls and reduction sauce -pasta dough and stir through sauce -Pasta filled ravioli and reduction sauce -Chicken portioning/ ballotine of chicken or chicken Kiev	Unit 2: The importance of nutrition: Understanding the importance of nutrition/ How cooking methods impact on nutrition. Spec Ref: 2.1  Practical's: Spec ref 2.3: -bread based pizza rolls -lamb koftas/ flat bread and yoghurt dip -presentation of food lesson  Written evaluation of learners practical skills Spec Ref 2.4  <a href="https://www.bbc.co.uk/bit esize/subjects/zbtvxyx">https://www.bbc.co.uk/bit esize/subjects/zbtvxyx</a>	Unit 2: The importance of nutrition: Understanding the importance of nutrition/ How cooking methods impact on nutrition. Spec Ref: 2.1  Practical's: Spec ref 2.3: -crème Brule -Panna cotta -Beef burgers and buns -Swiss rolls  Written evaluation of learners practical skills Spec Ref 2.4  <a href="https://www.bbc.co.uk/bit esize/subjects/zbtvxyx">https://www.bbc.co.uk/bit esize/subjects/zbtvxyx</a>



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## COMPASSION

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	<a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	<a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	<a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	-Fish filleting- fish fingers-breaded.  Written evaluation of learners practical skills Spec Ref 2.4  <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>		
Year 11: HOSP & CAT Technical award	Unit 2: Menu planning: Factors effecting menu planning How to plan for production. Spec Ref: 2.2  Practical's: Spec ref 2.3: Related to the released exam board brief  Written evaluation of learners practical skills Spec Ref 2.4  <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	Unit 2: Controlled assessment- Externally set task 60% SPEC REF: 2.1/2/3/4  Practical's: Spec ref 2.3: Learners own dish practice and development.  Written evaluation of learners practical skills Spec Ref 2.4  <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	Unit 2: Controlled assessment- Externally set task 60% SPEC REF: 2.1/2/3/4  Written evaluation of learners practical skills Spec Ref 2.4  <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	Unit 1: Exam revision and preparation 40%  <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	Unit 1: Exam revision and preparation 40%  <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>	N/A