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Academic outline 2023-24

| | | Subject- DT (KS4 GCSE DT AQA/ GCSE FOOD PREP AQA/ L1/2 TECH AWARD HOSPITALITY AND CATERING) | | | | |
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| | 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 10: GCS E DT | <p>Materials & Properties Paper & Board Types of wood Manufactured board Polymers Metals & Alloys Smart and modern materials Forces & Stresses Forces and stresses</p> <p>Communication skills https://www.bbc.co.uk/bite/size/examspecs/zby2bdm https://app.senecalearning.com/ Materials & properties Systems approaches to designing Communication Skills</p> <p>2nd Oct – KLT topic review</p> | <p>Selection of materials and components Tolerances Material management Tools and equipment Surface treatments and finishes</p> <p>Selection of materials & components Standard components Tolerances Surface treatments and finishes</p> <p>Communication skills Communication Skills</p> <p>8th Jan – KLT 2 topic review</p> | <p>Sources, origins & properties Working with specialist materials Commercial manufacturing Industry & enterprise Sustainability & Environment People, culture & Society</p> <p>Sustainability Environment Polymer - Commercial manufacturing Sources & Origins of Polymers/wood/paper/metals</p> <p>Communication skills Communication Skills</p> <p>18th Mar = KLT Topic review</p> | <p>Production techniques and systems Production systems - lean manufacturing & JIT Flexible manufacturing systems Informing design decisions Planned obsolescence Environmental design Design for maintenance disassembly Energy generation & storage Energy generation Modern materials Smart materials Modern & Smart materials Composite materials Composites</p> <p>Focused Revision retrieval</p> <p>Communication skills Communication Skills 13th May WTM</p> | <p>Systems approach to designing Electronic system process Electronic systems Mechanical devices Mechanisms & Motion pt1 Mechanisms & Motion Pt2 50% overall GCSE grade Externally set by AQA Contextual challenge investigation Introduction to NEA Grade 9 DT NEA Section A NEA - Task analysis NEA Client profile NEA - Product Analysis NEA Mood board</p> <p>Focused Revision retrieval QLA bespoke homework https://app.senecalearning.com/ Full GCSE paper</p> | |



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| <p>Year 11: GCS E DT</p> | <p>NEA – 50% overall GCSE grade Externally set by AQA</p> <p>Section B – brief & Spec Section C – Design Ideas</p> <p>2nd Oct – KLT 1 topic review</p> | <p>Revision – PPE NEA - 50% overall GCSE grade Externally set by AQA</p> <p>Section E - Making Section F – Evaluation & testing</p> <p>8th Jan – KLT 2 topic review (Seneca)</p> | <p>Section E – Making practical deadline</p> <p>Revision Exam question walkthrough Pt1 Exam question walkthrough</p> <p>Revision QLA bespoke homework https://app.senecalearning.com/ https://www.bbc.co.uk/bit.esize/examspecs/zby2bdm.com/ Full GCSE Paper</p> | <p>NEA portfolio deadline</p> <p>Revision Exam question walkthrough Pt2 Exam question Walkthrough</p> <p>Revision QLA bespoke homework https://www.bbc.co.uk/bit.esize/examspecs/zby2bdm.com/ https://app.senecalearning.com/</p> | <p>N/A</p> | |
| <p>Year 10: GCS E FOO D PRE P/ NUT</p> | <p>Nutrients- Macro/ Micro/ Eatwell guide/ water/ energy balance Spec ref: 3.2.1(1,2,3)/ 3.2.2(1,2,3) https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/energy-and-nutrients/ https://app.senecalearning.com/classroom6 Practical's: -Focaccia Bread and tomato soup -Baked cheesecake -Fish cakes and parsley sauce -Quiche -Chicken curry and rice</p> | <p>Nutritional needs and health- making choices/ energy needs/ diet, nutrition and health Spec ref: 3.2.3(1,2,3,4) https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/health-issues/ https://app.senecalearning.com/ Practical's: -Lasagne -Meringue roulade/ pavlova -Victoria sponge/ Christmas cake decoration KAT ASSESSMENT 1</p> | <p>Food Science- heat transfer/ cooking methods/ Functional and chemical properties of food Spec ref: 3.3.1 (1,2), 3.3.2 (1,2,3,4,5) https://www.foodafactoflife.org.uk/14-16-years/food-science/ https://app.senecalearning.com/ Practical's: -Choux pastry -Cornish pasties (short crust) or meat pie -rough puff pastry apple turn overs/ sausage rolls -honey comb and chocolate enrobing</p> | <p>Food safety- Spec ref: 3.4.1 (1,2,3,4) 3.4.2 (1,2) Food choice- Factors that affect food choice/ food labelling and marketing/ British and International cuisines/ Sensory evaluation Spec ref: 3.5 (1,2,3) https://www.foodafactoflife.org.uk/14-16-years/cooking/food-safety/ https://app.senecalearning.com/ Practical's: -meat balls and reduction sauce -pasta dough and stir through sauce</p> | <p>Food choice- Factors that affect food choice/ food labelling and marketing/ British and International cuisines/ Sensory evaluation Spec ref: 3.5 (1,2,3) Food provenance – Environmental impact and sustainable diets/ Food processing and production/Technological developments. Spec ref: 3.6 (1,2) https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness/ https://app.senecalearning.com/</p> | <p>Mock NEA1- Food investigation task. Mock NEA2- Introduction to food preparation task.</p> <p>Practical's: -crème Brule -Panna cotta -Beef burgers and buns -Swiss rolls -own choice dish and side</p> <p>KAT ASSESSMENT 1 FULL PAST PAPER GIVEN</p> |



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| | KLT ASSESSMENT- NUTRITION ASSESSMENT- PARTIAL PAPER QUESTIONS | NUTRITION AND HEALTH ASSESSMENT PARTIAL PAPER QUESTIONS | KLT ASSESSMENT- FOOD SCIENCE AND NUTRITION ASSESSMENT PARTIAL PAPER QUESTIONS | -Pasta filled ravioli and reduction sauce -Chicken portioning/ ballotine of chicken or chicken Kiev -Fish filleting- fish fingers- breaded. KLT ASSESSMENT- FOOD SCIENCE, FOOD SAFETY AND NUTRITION ASSESSMENT PARTIAL PAPER QUESTIONS | Practical's: -bread based pizza rolls -lamb koftas/ flat bread and yoghurt dip -presentation of food lesson -lemon meringue pie KLT ASSESSMENT- KLT ASSESSMENT- FOOD SCIENCE, FOOD SAFETY, PROVENANCE AND NUTRITION ASSESSMENT PARTIAL PAPER QUESTIONS | |
| Year 11: GCS E FOO D PRE P/ NUT | NEA1: Food science investigation. 15% Externally set brief- 7 weeks. -Practical: Food science investigation related to pre- release from exam board. KLT ASSESSMENT: NEA 1 TASK | NEA2: Food preparation task. 35% Externally set brief- 12 weeks. -Practical: Technical skills dishes x4 related to theme of pre-release KAT ASSESSMENT- PP1 FULL PAPER | NEA2: Food preparation task. 35% Externally set brief- 12 weeks. -Practical: Final practical preparation task x3 complete dishes in 3 hours. KAT ASSESSMENT- PP2 FULL PAPER | Exam revision and preparation 50% https://app.senecalearning.com/classroom/ KLT ASSESSMENT: NEA 2 TASK | Exam revision and preparation 50% https://app.senecalearning.com/classroom/ KLT ASSESSMENT: PAST PAPER EXTRACT- LONG ANSWER QUESTIONS FOCUS PRIOR TO STUDY LEAVE | N/A |
| Year 10: HOS P & CAT Tech | Unit 1: The hospitality and catering industry: Providers/ working in the industry/ working conditions/ contributing factors to the success of a | Unit 1: How hospitality and catering provisions operate: The operations of front and back of house/ Customer requirements/ H&C- Provision to meet | 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 | 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 | Unit 2: The importance of nutrition: Understanding the importance of nutrition/ How cooking methods impact on nutrition. Spec Ref: 2.1 | Unit 2: The importance of nutrition: Understanding the importance of nutrition/ How cooking methods impact on nutrition. Spec Ref: 2.1 |



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| <p>anical award</p> | <p>business in the H&C industry. Spec Ref: 1.1</p> <p>Practical's: Spec ref 2.3: -Focaccia Bread and tomato soup -Baked cheesecake -Fish cakes and parsley sauce -Quiche -Chicken curry and rice</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</p> <p>KLT ASSESSMENT- UNIT 1 THE INDUSTRY STRUCTURE- PARTIAL PAPER QUESTIONS</p> | <p>specific requirements Spec Ref: 1.2</p> <p>Practical's: Spec ref 2.3: -Shepherd's pie -Lasagne -pasta Gnocchi -Meringue roulade/ pavlova -Victoria sponge/ Christmas cake decoration</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</p> <p>KAT ASSESSMENT- UNIT 1 THE INDUSTRY STRUCTURE/OPERATION S- PARTIAL PAPER QUESTIONS</p> | <p>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</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</p> <p>KLT ASSESSMENT- UNIT 1 THE INDUSTRY STRUCTURE/ OPERATIONS/ HEALTH AND SAFETY - PARTIAL PAPER QUESTIONS</p> | <p>environmental health officer. Spec Ref: 1.4</p> <p>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 -Fish filleting- fish fingers- breaded.</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</p> <p>KLT ASSESSMENT- UNIT 1 THE INDUSTRY STRUCTURE/OPERATIONS/ HEALTH AND SAFETY/ MEETING CUSTOMER NEEDS- FULL PAPER UNIT 1</p> | <p>Practical's: Spec ref 2.3: -bread based pizza rolls -lamb koftas/ flat bread and yoghurt dip -presentation of food lesson -lemon meringue pie</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</p> <p>KLT ASSESSMENT- UNIT 2 NUTRITION QUESTIONS AND UNIT 1 PARTIAL QUESTIONS ACROSS ALL AREAS- THE INDUSTRY STRUCTURE/OPERATION S/HEALTH AND SAFETY/ FOOD SAFETY/EHO/ MEETING CUSTOMER NEEDS.</p> | <p>Practical's: Spec ref 2.3: -crème Brule -Panna cotta -Beef burgers and buns -Swiss rolls</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</p> <p>KAT ASSESSMENT- UNIT 1 THE INDUSTRY STRUCTURE/OPERATION S/HEALTH AND SAFETY/ FOOD SAFETY/EHO/ MEETING CUSTOMER NEEDS- FULL UNIT 1 PAPER</p> |
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| <p>Year 11: HOSP & CAT Technical award</p> | <p>Unit 2: Menu planning: Factors effecting menu planning How to plan for production. Spec Ref: 2.2</p> <p>Practical's: Spec ref 2.3: Related to the released exam board brief</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxy</p> <p>KLT ASSESSMENT- UNIT 2 NUTRITION QUESTIONS/ MENU PLANNING AND UNIT 1 PARTIAL QUESTIONS ACROSS ALL AREAS- THE INDUSTRY STRUCTURE/OPERATIONS/HEALTH AND SAFETY/ FOOD SAFETY/EHO/ MEETING CUSTOMER NEEDS.</p> | <p>Unit 2: MOCK Controlled assessment- Externally set task 60% SPEC REF: 2.1/2/3/4</p> <p>Practical's: Spec ref 2.3: Learners own dish practice and development.</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxy</p> <p>KAT ASSESSMENT- PP1 FULL UNIT 1 PAPER</p> | <p>Unit 2: REAL Controlled assessment- Externally set task 60% SPEC REF: 2.1/2/3/4</p> <p>Written evaluation of learners practical skills Spec Ref 2.4</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxy</p> <p>KLT ASSESSMENT- PP2 FULL UNIT 1 PAPER</p> | <p>Unit 1: Exam revision and preparation 40%</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxy</p> <p>KLT ASSESSMENT- UNIT 2 CONTROLLED ASSESSMENT- REAL GRADE</p> | <p>Unit 1: Exam revision and preparation 40%</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxy</p> <p>KLT ASSESSMENT- FULL UNIT 1 PAPER- FOCUS LONG ANSWER QUESTIONS</p> | <p>N/A</p> |
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