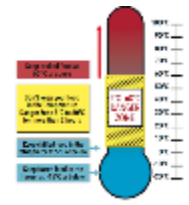


Curriculum Road Map KS3 Design Technology

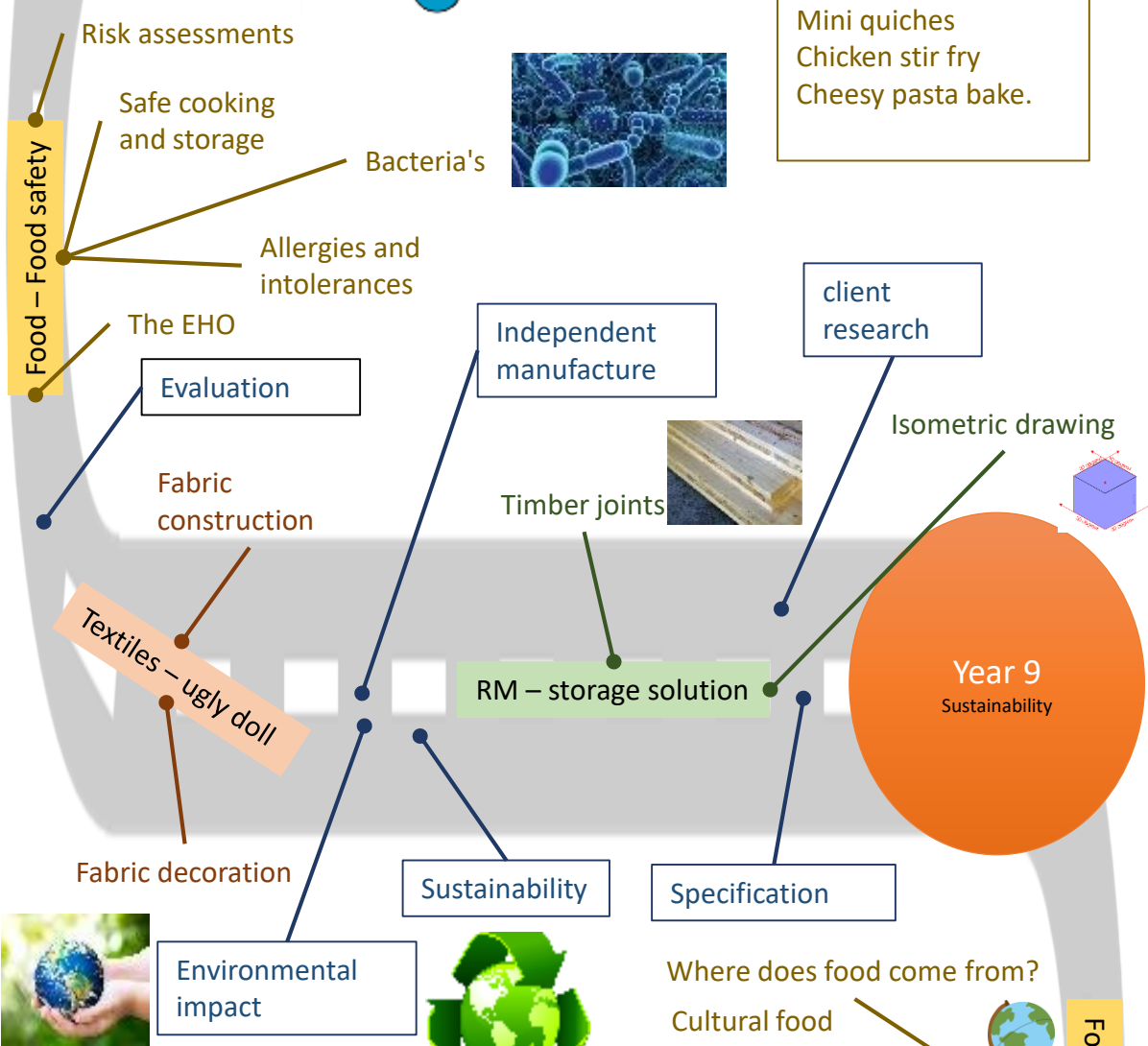
Your journey continues at KS4



Practical's:
Cheese and onion pasties
Meat balls and sauce
Chocolate brownies
Mini quiches
Chicken stir fry
Cheesy pasta bake.

**KEEP CALM
RETRIEVAL
MAKES
PERMANENT**

Work in more depth on projects, honing your practical skills, improving your resilience & problem solving whilst developing independence in the workshop.



**KEEP CALM
RETRIEVAL
MAKES
PERMANENT**

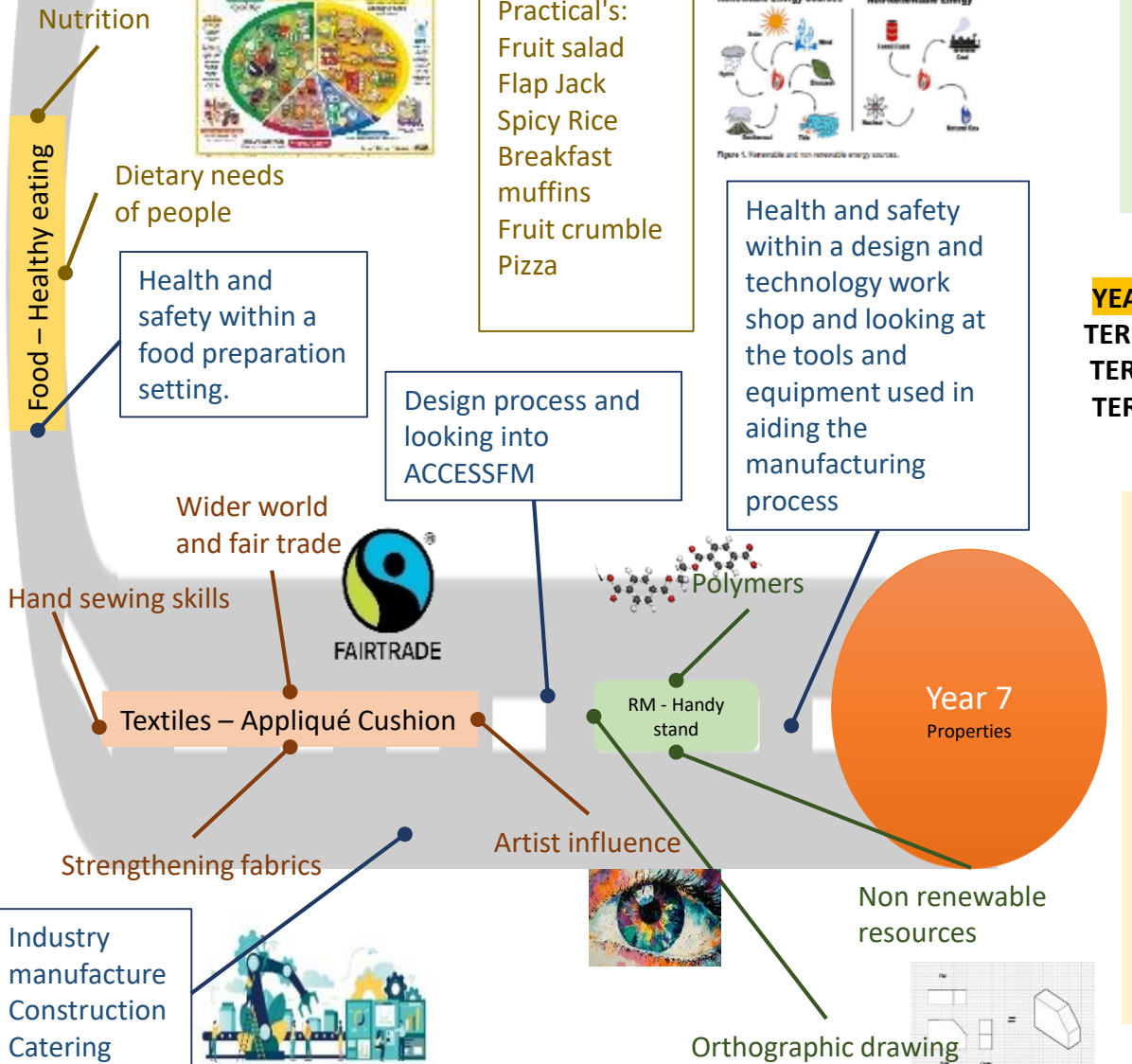
YEAR 8 ROTATION
TERM 1 SEPT – DEC
TERM 2 JAN – APR
TERM 3 MAY - JUL

Work in more depth on projects, honing your practical skills, improving your resilience & problem solving whilst developing independence in the workshop.



YEAR 7 ROTATION
TERM 1 SEPT – DEC
TERM 2 JAN – APR
TERM 3 MAY - JUL

Experience a wide range of fun and exciting projects that teach you valuable skills in the workshop, understanding different materials and how they work.



Industry manufacture
Construction
Catering

ASSESSMENT OBJECTIVE WEIGHTINGS FOR GCSE DESIGN AND TECHNOLOGY

10% NEA	30% NEA	10% NEA	10% EXAM	40% EXAM
AO1: Identify, investigate and outline design possibilities to address needs and wants.	AO2: Design and make prototypes that are fit for purpose.	AO3: Analyse and evaluate: <ul style="list-style-type: none"> design decisions and outcomes, including for prototypes made by themselves and others wider issues in design and technology. . 		AO4: Demonstrate and apply knowledge and understanding of: <ul style="list-style-type: none"> technical principles designing and making principles.

Your journey continues at KS5

RETRIEVAL + KNOWLEDGE

Lessons leading up to the final exams will be influenced by the **THEORY ISOLATOR**. We will be able to fill the gaps of knowledge through a series of

RETRIEVAL AND EXAM READINESS LESSONS



SKILLS

FINALISING NEA for Submission **50%** Section D and beginning Section E following the school exhibit and testing the projects.



RETRIEVAL + KNOWLEDGE

EXAM READINESS focused lessons with the use of Retrieval practice. Focus on **UNIT 5, 6, 7 and 1** ENTWINING both NEA and THEORY

RETRIEVAL + KNOWLEDGE

Lessons leading up to the final exams will be influenced by the **THEORY ISOLATOR**. We will be able to fill the gaps of knowledge through a series of **RETRIEVAL AND EXAM READINESS LESSONS**

RETRIEVAL + KNOWLEDGE

Lessons leading up to the final exams will be influenced by the **THEORY ISOLATOR**. We will be able to fill the gaps of knowledge through a series of **RETRIEVAL AND EXAM READINESS LESSONS**

KLT 2 Topic review

RETRIEVAL + KNOWLEDGE

EXAM READINESS focused lessons with the use of Retrieval practice. focus on **UNIT 2 & 4**

SKILLS

CONTINUE NEA for Submission **50%** Section C, D – Students need to order materials and be ready to start **MAKING** by the start of December (Section E)



KLT 1 Topic review

KAT GCSE paper

SKILLS SECTION 4

All students should be making the project and constructing.

Year 11

SKILLS + KNOWLEDGE

OFFICIAL START of NEA for 2020 Submission 50% Section A & B

KAT GCSE paper

RETRIEVAL Use the **THEORY ISOLATOR** to close the gaps in knowledge through Independent Studies

SKILLS

Complete **MOCK Project Prototype** Produced using workshop tools and equipment.

MODERATION / PRESENT Your product – LIVE CRITIQUE

KNOWLEDGE

Materials and manufacture Sources, origins & properties Working with specialist materials Commercial manufacturing Industry & enterprise Sustainability & Environment People, culture & Society



SKILLS: Individual Strand Project (PD, GR & TXT) – NEA Walkthrough; students will be making physical and virtual developed and complex prototypes

RETRIEVAL Fortnightly Retrieval practice of Unit 3, 6, 7, 1, 2, 4

KNOWLEDGE

Approaches to designing Systems approach to designing Electronic system process Mechanical devices

KLT 3 Topic overview

KLT 2 Topic overview

KNOWLEDGE

Production Production techniques and systems Informing design decisions Energy generation & storage Modern materials Smart materials Composite materials

RETRIEVAL

Fortnightly Retrieval practice of **KS3 Topics, Unit 3, 6, 7, 1, 2**

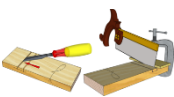


KNOWLEDGE

Materials and Tools Selection of materials and components, Tolerances, Material management, Tools and equipment and Surface treatments and finishes.

SKILLS

PROJECT ALLIANCE Practical lessons developing workshop skills and techniques Cad focus



KLT 1 Topic overview

KAT GCSE paper

RETRIEVAL Fortnightly Retrieval practice of KS3 Topics, Unit 3, 6, 7, 1

Year 10

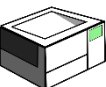
KNOWLEDGE

Core materials and properties Materials & Properties, paper & Board, types of wood and manufactured board, polymers, metals and alloys, smart and modern materials, forces & Stresses.



SKILLS

PROJECT ALLIANCE (Coursework introduction) Mixed Material Project, working closely with laser cutter, 3d printing and traditional crafts skills. **Section A, B, C**



RETRIEVAL Fortnightly Retrieval practice of Unit 3 and Unit 6 and KS3 theory.

KNOWLEDGE Approaches to designing 6 R's, scales of production, investigation of data, work of others and design strategies.

EXAM BREAKDOWN

Section A – Core technical principles (20 marks) A mixture of multiple choice and short answer questions assessing a breadth of technical knowledge and understanding

Section B – Specialist technical principles (30 marks) Several short answer questions (2–5 marks) and one extended response to assess a more in depth knowledge of technical principles.

Section C – Designing and making principles (50 marks) A mixture of short answer and extended response questions.

• Written exam: 2 hours
• 100 marks
• 50% of GCSE

NEA BREAKDOWN

SECTION 1	SECTION 2	SECTION 3	SECTION 4	SECTION 5	SECTION 6
Identifying and investigating design possibilities	Design Brief and Specification	Generating Design Ideas	Developing Design Ideas	Realising Design Ideas	Analysing and Evaluation
10 MARKS	10 MARKS	20 MARKS	20 MARKS	20 MARKS	20 MARKS

FINAL

	AO1	AO2	AO3	Total
Unit 1	17%	14%	9%	40%
Unit 2	8%	36%	16%	60%
Overall weighting	25%	50%	25%	100%

AO1
Demonstrate knowledge and understanding from across the specification.

AO2
Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.

AO3
Analyse and evaluate information, making reasoned judgements and presenting conclusions.

Your journey continues at KS5



RETRIEVAL + KNOWLEDGE
Lessons leading up to the final exams will be influenced by Unit 1.1/1.2/1.3/1.4. We will be able to fill the gaps of knowledge through a series of **RETRIEVAL AND EXAM READINESS LESSONS/ MOCK QUESTIONS**



RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2/1.3/1.4



KNOWLEDGE
Unit 2: Controlled assessment- Externally set task 60%
SPEC REF: 2.1/2/3/4

FINAL FOOD EXAM



RETRIEVAL + KNOWLEDGE
Lessons leading up to the final exams will be influenced by Unit 1.1/1.2/1.3/1.4. We will be able to fill the gaps of knowledge through a series of **RETRIEVAL AND EXAM READINESS LESSONS/ MOCK QUESTIONS**

RETRIEVAL + KNOWLEDGE
Lessons leading up to the final exams will be influenced by Unit 1.1/1.2/1.3/1.4. We will be able to fill the gaps of knowledge through a series of **RETRIEVAL AND EXAM READINESS LESSONS/ MOCK QUESTIONS**

KLT assessment - unit 1

KLT assessment - unit 2

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2/1.3/1.4/2.1/2.2

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2/1.3/1.4/2.1



PRACTICAL SKILLS
-Learners own practice dishes
Spec Ref 2.3

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2/1.3/1.4/2.1

KNOWLEDGE
Unit 2: Controlled assessment- Externally set task 60%
SPEC REF: 2.1/2/3/4

KAT assessment

Year 11

KAT assessment - unit 1

PRACTICAL SKILLS
-Learners own practice dishes
Spec Ref 2.3

KLT assessment - nutrition s/ menu planning industry structure/operations/health and safety/food safety/EHO/meeting customer needs

RETRIEVAL + KNOWLEDGE EXAM READINESS
focused lessons with the use of Retrieval practice.
Focus on Unit 1.1/1.2/1.3/1.4

KNOWLEDGE
Unit 2: **Menu planning: Factors effecting menu planning. How to plan for production.**
Spec Ref: 2.2

KNOWLEDGE
Unit 2: Controlled assessment- Externally set task 60%
SPEC REF: 2.1/2/3/4

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2/1.3/1.4/2.1

KNOWLEDGE
Unit 2: The importance of nutrition: **Understanding the importance of nutrition/ How cooking methods impact on nutrition.**
Spec Ref: 2.1

PRACTICAL SKILLS
-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
Spec Ref 2.3

PRACTICAL SKILLS
-crème Brule
-Panna cotta
-Beef burgers and buns
-Swiss rolls
Spec Ref 2.3

PRACTICAL SKILLS
-bread based pizza rolls
-lamb koftas/ flat bread and yoghurt dip
-presentation of food lesson
-lemon meringue pie
Spec Ref 2.3

KNOWLEDGE
Unit 2: The importance of nutrition: **Understanding the importance of nutrition/ How cooking methods impact on nutrition.**
Spec Ref: 2.1

KLT assessment - the industry structure/operations/health and safety/food safety/EHO/meeting customer needs

KLT assessment - the industry structure/operations/health and safety/food safety/EHO/meeting customer needs

KNOWLEDGE
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

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2/1.3/1.4

PRACTICAL SKILLS
-Focaccia Bread and tomato soup
-Baked cheesecake
-Fish cakes and parsley sauce
-Quiche
-Chicken curry and rice
Spec Ref 2.3

KNOWLEDGE
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

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2

PRACTICAL SKILLS
-Choux pastry
-Cornish pasties (short crust)
-rough puff pastry apple turn overs/ sausage rolls
-honey comb and chocolate enrobing
Spec Ref 2.3

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1/1.2/1.3

Year 10

KLT assessment - the industry structure/operations

KAT assessment - the industry structure/operations

KLT assessment - the industry structure/operations/health and safety

KNOWLEDGE
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

RETRIEVAL
Fortnightly Retrieval practice of Unit 1.1

PRACTICAL SKILLS
-Shepherds pie
-Lasagne
-pasta Gnocchi
-Meringue roulade/ pavlova
-Victoria sponge/ Christmas cake decoration
Spec Ref 2.3

KNOWLEDGE
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



Summary of Assessment

Unit 1: The hospitality and catering industry Written examination: 1 hour 20 minutes 40% of qualification	80 marks
Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions.	
Unit 2: Hospitality and catering in action Controlled assessment: approximately 12 hours 60% of qualification	120 marks
An assignment brief will be provided by WJEC which will include a scenario and several tasks available via the WJEC Secure Website.	

Your journey continues in to:

- University
- Apprentices
- Work

... Literature A-Level

Year 13

RETRIEVAL
theory.

SKILLS

Year 12

KS5

KNOWLEDGE