



2018/19 Curriculum Plan – Hospitality and Catering

	Half Term	Year 7	Year 8	Year 9	Year 10	Year 11
Autumn	1	Product Design: Introduction to the DT Workshop - The Design and Manufacture of a 'Night Light'	Product Design: Clock Face Task The Design and creation of a Clock face to fulfil the needs of a specific target market	An introduction to Hospitality and Catering. Practical tasks involve the safe and hygienic preparation of main meals and desserts	Controlled Assessment: Students to complete the research section of their assignment	Exam Preparation: Students to work through the specification to gain theory knowledge
	2	Drawing Skills: A crash course in the use of isometric drawing to aide designing and communication.		To continue to develop an understanding of the hospitality industry. Practical tasks involve the techniques involved in preparing cakes and pastry products	Controlled Assessment: Students to complete the research section of their assignment	Exam Preparation: Students to work through the specification to gain theory knowledge
Spring	3	Food Technology: Introduction to Food Technology - Health and Safety, Food preparation and Nutrition. Cooking and Nutrition Sequential tasks to build up knowledge and skills in the kitchen.	Food Technology: A series of individual tasks involving nutritional knowledge and food preparation skills. Skills tasks developing practical techniques for food production.	To build on the previous terms knowledge involved in planning and event. Practical tasks to develop culinary techniques	Controlled Assessment: Students to complete the planning section of their assignment	Exam Preparation.
	4			To build on the previous terms knowledge involved in planning and event Practical tasks involve the techniques involved in preparing cakes and pastry products.	Controlled Assessment: Students to complete the planning section of their assignment	Exam Preparation
Summer	5	CAD/CAM: A selection of tasks designed to build skills and confidence in the use of computer software to aide designing. A Key Fob Task allows for both Computer Aided Design (CAD) & Computer Aided Manufacture (CAM).	Core Designing: A introduction to a variety of drawing skills that are required to succeed in Design and Technology at GCSE. Students will build skills and then apply them to a creative design task.	To build on the previous terms knowledge involved in planning and event	Controlled Assessment: Students will focus in preparing for the practical element of the controlled assessment	Exam Preparation
	6			Practical's will be arranged to build specific skills required for the successful completion of their controlled assessment	Controlled Assessment: Students to complete the evaluation section of their assignment	Exam Preparation

Year 7 rotate on a carousel 4 units throughout the year, each lasting 15 lessons. Year 8 rotate on a carousel of 3 units throughout the year, each lasting 19 lessons.