

Years 7, 8 and 9 rotate on a carousel of 4 units throughout the year, each lasting 15 lessons.

	Half Term	Year 7	Year 8	Year 9	Year 10 (Hospitality & Catering GCSE)	Year 11 (Hospitality & Catering GCSE)
Autumn Term 2023	1	Materials: Introduction to the DT Workshop - The Design and Manufacture of a 'Night Light'. Covering simple electronics and timbers theory	Materials: Bottle Opener Task. Correct use of the workshop and tools to produce high quality outcomes. Learning metal and timber theory.	Materials: A design and manufacture task where student will be able to explore creativity in designing a clock. Students will also recap theory of Timbers, Metals and Plastics.	Food Safety: Students to complete theory content on food health and safety	Exam Preparation: Students to work through health and safety regulations in hospitality and catering environments
	2	PSHCE: A separate unit covering Personal, Social, Health, Careers and Economic education. (see separate curriculum plan)	PSHCE: A separate unit covering Personal, Social, Health, Careers and Economic education. (see separate curriculum plan)	PSHCE: A separate unit covering Personal, Social, Health, Careers and Economic education. (see separate curriculum plan)	Controlled Assessment: Students to complete the planning section of their assignment	Exam Preparation: Students to work through producing recommendations for the hospitality industry
Spring Term 2024	3	Food Technology: Introduction to Food Technology - Health and Safety, Food preparation and Nutrition.	Food Technology: A series of individual tasks involving nutritional knowledge and food preparation skills.	Food Technology: A series of individual tasks involving nutritional knowledge and food preparation skills.	Controlled Assessment: Students to complete the planning section of their assignment	Exam Preparation: Students to work through the specification to gain theory knowledge
	4	Cooking and Nutrition Sequential tasks to build up knowledge and skills in the kitchen.	Skills tasks developing practical techniques for food production.	Skills tasks developing practical techniques for food production.	Exam Preparation: Students to work through structure of hospitality industry and operations	Controlled Assessment: Students to complete the planning section of their assignment
Summer Term 2024	5	Design: CAD/CAM tasks designed to build skills in the use of computer software to aide designing. A phone stand Task allows for Computer Aided Design & Manufacture. Plastic theory and processes	Core Designing: An 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.	Jewellery Design: A design task that requires students to be inspired by a design movement and create a unique piece of jewellery. A multiple materials project looking at timber, plastic and metal. Allowing students to show and explore their creativity	Exam Preparation: Students to work through structure of hospitality industry and operations	Controlled Assessment: Students to complete the evaluation section of their assignment
	6				Exam Preparation: Students to work through structure of hospitality industry and operations	Moderation