

Five Year Curriculum Mapping – Technology 2020-21

Specifications

AQA GCSE Design & Technology – Textiles & RM

EQUODAS Level 1/2 Hospitality & Catering

Unit 1 Exam + NEA

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	HT1	HT2	HT3	HT4	HT5	HT6	Assessments
Y7	<p>Technology Baseline assessment Task An assessment for teachers to be able to adapt the curriculum to meet the needs of students.</p> <p>Me Myself and Hanson</p>	<p>Food Skills – Basic cooking skills Introduction to the kitchen and the use of hob, oven & grill. Basic recipes which can then be adapted e.g. pastry, bread etc.</p> <p>Exam Paper & NEA Skills</p>	<p>Textiles Skills - Cushions Introduction to textiles techniques and the basic equipment used such batik pot etc. Hand sewing skills. Printing and dying techniques.</p> <p>Exam Paper & NEA Skills</p>	<p>Resistant Materials – Gift in a Box Introduction to wood working tools and equipment. Introduction to basic metal work e.g. casting.</p> <p>Exam Paper & NEA Skills</p>	<p>*Once the Me, Myself & Hanson Baseline assessment is complete Y7 students will rotate around the different technology areas with their class teacher. These areas including Textiles, Food and resistant materials undertaking 12/13-week projects.</p>		<p>4 x assessment points per project</p>
Y8	<p>Food – Further Food Skills Developing recipes to produce own food products. Increased skill recipes, use of other kitchen equipment e.g. blenders. Sensory analysis of products.</p> <p>Exam Paper & NEA Skills</p>	<p>Resistant Materials – USB Night Light & Boat Toy Developing wood working skills and use of more machines e.g. drill. Use of jigs.</p> <p>Exam Paper & NEA Skills</p>	<p>Textiles – Graffiti Bag Developing textiles skills, designing own textiles products. Becoming familiar with the sewing machine. More advanced textiles techniques e.g. machine applique.</p> <p>Exam Paper & NEA Skills</p>	<p>*Y8 students will rotate around the different technology areas with their class teacher. These areas including Textiles, Food and resistant materials undertaking 13-week projects.</p>		<p>4 x assessment points per project</p>	
Y9 Food	<p>Unit 1 theory Introduction to the course. Food safety and food borne illness. How environmental health officers operate along with roles and responsibilities for catering establishments.</p> <p>Exam Paper LO4</p>		<p>Introduction to the hospitality industry Exploring the different types of establishment within the industry and the types of service each provides. Understanding the benefits of each type and producing menus to show a range of practical skills that accurately reflect these.</p> <p>Exam Paper & NEA Skills</p>		<p>Street food project A mini NEA style project to introduce students to the layout and expectations of the coursework. Lots of higher level practical skills practice with opportunity to adapt and modify recipes. Introduction to time plans and mise en place.</p> <p>NEA Skills LO2</p>		
Y9 Product	<p>Practical Skills Box Exploring ways of joining wood, both permanent and temporary fixings. Exploring different wood joints.</p> <p>Exam Paper & NEA Manufacturing Skills</p>	<p>Design Communication Drawing skills including 3D drawing, isometric & orthographic, 2-point perspective & 3-point perspective. Use of a traditional drawing board, T-square etc.</p> <p>Exam Paper & NEA Manufacturing Skills</p>	<p>Designer Inspired Clock Developing CAD skills with Corel Draw and CAM skills in using the laser cutter to develop a clock inspired by the work of an existing Designer.</p> <p>Exam Paper & NEA Manufacturing Skills</p>	<p>Product Analysis Developing skills in analysis of existing products in order to inform research and development of new products.</p> <p>Exam Paper & NEA Manufacturing Skills</p>	<p>Working to a Design Context – Nature Inspired Lighting Working to a design context for research & develop own designs before moving on to modelling prototype products which can be tested and evaluated. Done in the style of a mini NEA project to prepare for the context challenges given in Y10.</p> <p>Exam Paper & NEA Manufacturing Skills</p>		

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Y9 Textiles	Practical Skills – Chocolate Wrapper Cushion Revisiting textiles techniques and exploring more advanced techniques such as reverse applique to produce a cushion which demonstrates the skills to a high quality. Exam Paper & NEA Manufacturing Skills		Disability Dog Jacket Considering the needs of a disabled person in order to design a suitable jacket for a guide dog that will be suitable to meet their requirements as a client with additional needs. Working to a fixed brief. Exam Paper & NEA Manufacturing Skills		Garment Construction Adapting and working with commercial patterns to construct a garment. Making a product to fit the human form including the use of darts. Developing sewing machine skills further. Exam Paper & NEA Manufacturing Skills	NEA Coursework Project Exploring a context challenge set by the exam board (1 st June). Researching the work of existing designers and existing products. NEA Coursework	
Y10 Food	Unit 1 theory Introduction to the hospitality industry including commercial / non-commercial establishments and working conditions in the H&C industry Exam Paper LO1	Unit 1 theory Comparing different catering establishments. Looking at the different types of suppliers to the industry and the benefits of styles of service Exam Paper LO 2&3	Unit 1 theory Food safety and food borne illness. How environmental health officers operate along with roles and responsibilities for catering establishments Exam Paper LO4	Unit 1 theory Be able to propose a hospitality and catering provision to meet specific requirements considering the type of customer, equipment and provision available. Exam Paper LO5	Preparation for Unit 1 exam Revision and mock paper for exam. Knowledge organisers and exam question tips and practice. Exam Paper & NEA Skills	NEA Mock Concentrating on practical skills. Practice NEA Project, following a previous brief as set by the exam board. NEA Coursework	3 x mock exams plus end of project assessments
Y10 Product	Pewter Casting Developing casting skills including CAD/CAM to produce 3D layered moulds to cast from. Introduction of enamelling to add colour to metal work products. Exam Paper & NEA Manufacturing Skills	Ergonomics Chair Introduction to ergonomics and anthropometrics to design, develop and model a prototype chair to fit the proportions and needs of an ergonomer. Exam Paper & NEA Manufacturing Skills	Disability Toothbrush Considering the needs of a disabled person in order to design a suitable hand-held product that will improve their everyday life. Working to a fixed brief and meeting the needs of a client. Exam Paper & NEA Manufacturing Skills	Desk Tidy Developing accuracy skills to produce a desk tidy to a basic design which can be personalized. The application of different surface finishes. Exam Paper & NEA Manufacturing Skills	Lighting Working to a design brief to develop a lighting product. Introduction to basic electronics. Testing of materials – plastics. Manufacturing a final product. Exam Paper & NEA Manufacturing Skills	NEA Coursework Project Exploring a context challenge set by the exam board (1 st June). Researching the work of existing designers and existing products. NEA Coursework	3 x mock exams plus end of project assessments x5
Y11 Food	NEA Coursework Project Input Exploring various nutrients such as different sources of protein, function of fats, the role of carbohydrates, dietary fibre etc. Ensuring students know and understand the different variables that effect a hospitality business such as sustainability, SWOT analysis, menu planning and presentation skills. NEA theory for coursework		Mock NEA project Using a previous years brief from the exam board, practise run through the coursework criteria. An opportunity to prepare students for the live coursework element with teacher feedback and practical skills revision. NEA Level 2 Coursework	NEA Coursework Food preparation task based on a brief set by the exam board. This involves researching, planning, preparing of various dishes of a complex skill level concluded with a 3-hour cooking session to complete the cooking of 2 final dishes to demonstrate the skills developed. NEA Level 2 Coursework			3 x Iterative Assessments Mock Exams
Y11 Product & Textiles	NEA Coursework Project Development of a brief and specification. Developing designs from an initial idea, development and modelling through to a final design. Planning the manufacture of the final product. NEA Coursework	NEA Coursework Project Manufacturing of the final prototype implementing quality assurance and quality control. Manufacturing specification. NEA Coursework	NEA Coursework Project Testing and evaluating the final prototypes in order to suggest modifications and further developments before commercial manufacturing. NEA Coursework	Exam Theory Revisiting the exam topics covered over the course. Addressing any misconceptions, lacking skills etc. Exam techniques. Exam Paper			3 x Iterative Assessments Mock Exams