

Department: Technology and Art: **Food- Hospitality and Catering**

What is the intent statement for you subject? What does the discipline offer young people? What is the subject's purpose ? This should be a short, snappy statement.		
	Design and Technology prepares students for the modern world by focusing on innovating solutions to a problem. Students will be empowered to work with a wide range of materials, ingredients, modern technology and components in order for them to design and manufacture creative solutions to a wide range of problems and scenarios.	
What are the core aims of the curriculum? What key knowledge do you want students to have at the end of their learning journey?		
Year 7	Core Aims:	
	<ul style="list-style-type: none"> • Understand safe working practices within the Technology environment using substances, materials, food, tools and equipment. • Developing an understanding for healthy choices in nutrition. • Introducing basic electronic principles and key component function. • Develop presentation, drawing and communication skills through sketching, using drawing equipment and computer aided design. • Introducing an understanding of mechanical systems through linkages and cams. • Introducing practical skills in wood working using hand tools and machinery. • Introducing food hygiene and basic food handling skills. • Working with care and precision to accurately cut, measure and weigh materials 	
	Key knowledge:	Key skills:
	<ul style="list-style-type: none"> • Nutrients: • Food Safety • Eat well guide. • 3D sketching skills – isometric, oblique and 2-point perspective. • Health and safety • Mechanisms- linkages, Cams. • Tool names and functions. • Understanding the purpose of a specification 	<ul style="list-style-type: none"> • Knife skills. • Weighing, cutting, marking measuring accurately – use of templates. • Heat control in food – use of hob, oven and grill. • Soldering. • Computer Aided Drawing • 3D drawing. • Cutting, smoothing and drilling wood.

Year 8	Core aims:	
	<ul style="list-style-type: none"> • Developing an understanding of material properties in wood, metal and plastic through modelling and experimenting. • Introducing programmable electronics. • Developing communication skills through 3D drawing and computer aided design. • Sustainability, environmental impact, life cycle of plastic and metal. • Sustainable energy. • Sustainability in Food- Food Miles, seasonality. • Develop nutritional knowledge by understanding special dietary needs. • Increase time management skills by creating more complex dishes. • Working as a team 	
	Key knowledge:	Key skills:
	<ul style="list-style-type: none"> • Sustainable energy and finite resources – advantages and disadvantages. • Life cycle of plastics and aluminium- effect on the environment. • Developing an understanding of the properties of Thermoplastics and alloys. • Developing evaluative skills to make considered choices. • Understanding the effect of friction- use of bearings and pulleys. • Using electrical generator. • Designing for function • Developing their own technical specifications to meet the needs of a user. • Dietary needs, Seasonality and food miles. 	<ul style="list-style-type: none"> • Cutting screw threads. • Forming: -Heat forming thermoplastics and bending alloys. • CAD using Autodesk Fusion. • Programming using the BBC Micro bit • Communication skills- working as a team; development of drawing skills; 3D modelling ideas; • Dough, batter and cake making consistency; • Kneading, proving and shaping. • Planning and time management. • Developing practical cooking skills.

	Core aims:	
	<ul style="list-style-type: none"> • Develop practical skills to create complex dishes. • To understand and apply time plans to meet a brief and specification. • To be able to use wood working tools with care and accuracy: - measuring tools, templates. • Developing an understanding of material properties in timber, ferrous and non-ferrous materials. • Further develop CAD drawing skills to create 3D and 2D images which can be manufactured through laser cutting. • Develop an understanding of wood finishes. • Sustainability in Timber- FSC. • Scales of Production. • Metal processes- Heat Treatment, wasting using the lathe, • Creating a thread through tapping a hole. 	
Year 9	Key knowledge:	Key skills:
	<ul style="list-style-type: none"> • Food Safety: - Apply it to making plans. • Food quality, temperature control; Contingency plans for change and adaptation. • Softwoods, Hardwood, manufactured boards – properties and sustainability-FSC • Wood finishes. • Processes: - lathe, heat treatment, metal properties. • Scales of manufacture. • Specifications- How to write accurately and create a brief. 	<ul style="list-style-type: none"> • • Using chisels safely and accurately. • Developing CAD skills in 2D design and Auto Desk. • Understanding how to use the lathe correctly to parallel turn, knurl, taper turn, facing and drilling. • Heat treatment- hardening and tempering. • Casting using moulds. • Cutting a screw thread with a die. • Spot welding. • Quality testing- seasoning and using temperature probes. • Quality control checking. • Independence when looking at contingencies.

	<p>Core aims:</p>	
<p>Year 10</p>	<ul style="list-style-type: none"> • To gain and develop comprehensive knowledge and understanding of the hospitality and Catering industry including provision, health and safety, and food safety. • To develop knowledge and understanding of the importance of nutrition and how to plan nutritious menus. • Students will learn the skills to prepare, cook and present dishes. They will also learn how to review their work effectively 	
	<ul style="list-style-type: none"> • Hospitality and Catering providers • Working in the Hospitality and catering industry • Working conditions in the Hospitality and catering industry • Contributing factors to the success of Hospitality and Catering provision • The operation of the front and back of house • Customer requirements in Hospitality and Catering • Hospitality and Catering provision to meet customer requirements • Health and safety in Hospitality and Catering provision • Food safety • 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 (EHO) 	<p>Practical Skills:</p> <ul style="list-style-type: none"> • Preparation: Blending, Beating, Grating, Marinating, Mashing, Melting, Creaming, Folding, Kneading, Measuring, Mixing, Rub-in, Rolling, Skinning, Weighing, Crimping, Laminating, Bain-marie, Piping, Shaping, Aeration • Knife Techniques: Chopping, Peeling, Trimming, Baton, Dicing, Slicing, Brunoise, Julienne, Mincing, Deboning, Filleting • Cooking Techniques: Boiling, Chilling Cooling, Freezing, Grilling, Baking, Blanching, Frying, Griddling, Reduction, Roasting, Sautéing, Setting, Steaming, Stir-frying, Blind baking, Caramelisation, Deep Frying, Poaching

	<p>Core aims:</p> <ul style="list-style-type: none"> • Complete the Unit 2 coursework. • Revise and practice content for Unit 1 (exam in January) • Unit 1 - To apply comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. • Unit 2 - To develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. • Apply the skills needed to prepare, cook and present dishes. 	
Year 11	<p>Unit 2:</p> <ul style="list-style-type: none"> • Understanding the importance of nutrition • How cooking methods can impact on nutritional value • Factors affecting menu planning • How to plan production • How to prepare and make dishes • Presentation techniques • Food safety practices • Reviewing of dishes • Reviewing own performance <p>Unit 1:</p> <ul style="list-style-type: none"> • Hospitality and catering providers • Working in the Hospitality and Catering industry • Working conditions in the Hospitality and Catering industry • Contributing factors to the success of Hospitality and Catering provision • The operation of the front and back of house • Customer requirements in Hospitality and Catering • Hospitality and Catering provision to meet customer requirements • Health and Safety in Hospitality and Catering provision • Food safety • 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 (EHO) 	<p>Practical Skills:</p> <ul style="list-style-type: none"> • Preparation: Blending, Beating, Grating, Marinating, Mashing, Melting, Creaming, Folding, Kneading, Measuring, Mixing, Rub-in, Rolling, Skinning, Weighing, Crimping, Laminating, Bain-marie, Piping, Shaping, Aeration • Knife Techniques: Chopping, Peeling, Trimming, Baton, Dicing, Slicing, Brunoise, Julienne, Mincing, Deboning, Filleting • Cooking Techniques: Boiling, Chilling Cooling, Freezing, Grilling, Baking, Blanching, Frying, Griddling, Reduction, Roasting, Saut�ing, Setting, Steaming, Stir-frying, Blind baking, Caramelisation, Deep Frying, Poaching

Year 12	Core aims:	
	<ul style="list-style-type: none"> • To develop an understanding of the nutritional needs of specific target groups and plan and cook complex dishes to meet their nutritional needs. • Understand the importance of food safety • Understand properties of nutrients • Understand the relationship between nutrients and the human body • Be able to plan nutritional requirements 	
	<ul style="list-style-type: none"> • Explain how nutrients are structured • Classify nutrients in foods • Assess the impact of food production methods on nutritional value • Describe functions of nutrients in the human body • Explain characteristics of unsatisfactory nutritional intake • Analyse nutritional needs of specific groups • Assess how different situations affect nutritional needs • Evaluate fitness for purpose of diets • Calculate nutritional requirements for given individuals 	Practical Skills: <ul style="list-style-type: none"> • Preparation: Blending, Beating, Grating, Marinating, Mashing, Melting, Creaming, Folding, Kneading, Measuring, Mixing, Rub-in, Rolling, Skinning, Weighing, Crimping, Laminating, Bain-marie, Piping, Shaping, Aeration • Knife Techniques: Chopping, Peeling, Trimming, Baton, Dicing, Slicing, Brunoise, Julienne, Mincing, Deboning, Filleting • Cooking Techniques: Boiling, Chilling Cooling, Freezing, Grilling, Baking, Blanching, Frying, Griddling, Reduction, Roasting, Sautéing, Setting, Steaming, Stir-frying, Blind baking, Caramelisation, Deep Frying, Poaching • Including Presentation Skills

Year 13	Core aims:	
	<ul style="list-style-type: none"> • Be able to demonstrate and apply knowledge of experimenting to solve food production problems. • Be able to plan, design and develop a menu to ensure that it can meet the nutritional needs of specific groups. • Demonstrate the how to ensure food is safe to eat. 	
	<ul style="list-style-type: none"> • The importance of food safety Understand properties of nutrients Understand the relationship between nutrients and the human body • Be able to plan nutritional requirements • Be able to plan the production of complex dishes • Be able to cook complex dishes • Understand how micro-organisms affect food safety Understand how food can cause ill health. Understand how food safety is managed in different situations 	<p>Recap of Practical Skills:</p> <ul style="list-style-type: none"> • Preparation: Blending, Beating, Grating, Marinating, Mashing, Melting, Creaming, Folding, Kneading, Measuring, Mixing, Rub-in, Rolling, Skinning, Weighing, Crimping, Laminating, Bain-marie, Piping, Shaping, Aeration • Knife Techniques: Chopping, Peeling, Trimming, Baton, Dicing, Slicing, Brunoise, Julienne, Mincing, Deboning, Filleting • Cooking Techniques: Boiling, Chilling Cooling, Freezing, Grilling, Baking, Blanching, Frying, Griddling, Reduction, Roasting, Sautéing, Setting, Steaming, Stir-frying, Blind baking, Caramelisation, Deep Frying, Poaching • Including Presentation Skills