



	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
7	<u>Investigate and Design: Biomimicry</u> <ul style="list-style-type: none"> Exploring a problem/context Using research to inform ideas. Drawing and design development Orthographic and isometric drawing techniques. 		<u>Manufacture and Reflection: Model Boat</u> <ul style="list-style-type: none"> Measuring in millimetres. Cutting materials within a tolerance. Using basic hand tools safely. Gears and pulleys 		<u>Cooking and Nutrition: Introduction to the Kitchen</u> <ul style="list-style-type: none"> Nutrients and healthy eating. Eatwell guide and balanced diets Weighing and measuring Food safety and hygiene Using cooker controls and kitchen equipment. 	
8	<u>Investigate and Design: Cultural Jewellery</u> <ul style="list-style-type: none"> Meeting the needs of a user/target group. Developing use of annotations Anthropometrics Ergonomics CAD/CAM 		<u>Manufacture and Reflection: Bughouse</u> <ul style="list-style-type: none"> Measuring, marking and cutting out within a tolerance. Wood joints – lap joints and housing joint Material properties - timber Hand tools vs specialist equipment 		<u>Cooking and Nutrition: Foods from around the world</u> <ul style="list-style-type: none"> Functions of macronutrients Health risks associated with unhealthy eating habits Recipe modifications for dietary needs Weighing and measuring Cooking with growing accuracy and independence. 	
9	<u>Investigate and Design: Aluminals</u> <ul style="list-style-type: none"> Iterative design Modelling of design ideas Gathering dieback from others Properties of materials – metal Production plans 		<u>Manufacture and Reflection: Sustainable design</u> <ul style="list-style-type: none"> Life cycle of products (cradle to the grave) Single use products Embedding intelligence into products Social and moral issues in the world of design The suitability of one material over another. 		<u>Cooking and Nutrition: Foods for Life</u> <ul style="list-style-type: none"> Environmental impacts of food Farming methods Weighing and measuring Use of cooking equipment and cooker controls with independence. 	
10	<u>Food Safety</u> <ul style="list-style-type: none"> Food poisoning and symptoms Allergies and intolerances Pathogens Control measures 	<ul style="list-style-type: none"> Principles of Hazard Analysis and Critical Control Points (HACCP). Food safety legislation The role of the Environmental Health Officer (EHO) and their responsibilities. 	<u>Hospitality and Catering provision</u> <ul style="list-style-type: none"> Types of establishments Food service Hotel services and standards Job roles and responsibilities Dress codes 	<ul style="list-style-type: none"> Personal attributes qualifications Fluctuating needs of the industry Types of contracts Factors contributing to the success of the industry 	<u>Hospitality and Catering operations</u> <ul style="list-style-type: none"> Workflow Equipment and materials Documentation Meeting customer needs (including equality/disability) 	<u>Health and safety</u> <ul style="list-style-type: none"> COSHH HASAWA MHOR PPER RIDDOR. Risk assessments Responsibilities in employment
11	<u>Nutrition</u> <ul style="list-style-type: none"> Functions of nutrients Comparing nutritional needs of specific groups How cooking methods impact on nutritional value 	<u>Menu planning</u> <ul style="list-style-type: none"> Introduction to scenarios and customer needs Time plans and how to plan the production of multiple dishes Begin NEA 	<u>NEA - Analysis</u> <ul style="list-style-type: none"> Analysing assignment brief Assessing how dishes meet the needs of customers. Cooking methods Time plan Practical examination begins 	<u>NEA – Cooking and Evaluation</u> <ul style="list-style-type: none"> Practical examination Evaluation of dishes Evaluation of personal performance. Unit 1 revision begins 	<u>Revision for written exam</u> <ul style="list-style-type: none"> Revisit of key topics in unit 1. Hospitality and catering provision Hospitality and catering operations Health and safety Food safety 	<u>Revision for written exam</u> <ul style="list-style-type: none"> Revisit of key topics in unit 1. Unit 1 written exam.