

Technology 2016-17	TERM 1		TERM 2		TERM 3	
	HALF TERM 1 (Sept - Oct)	HALF TERM 2 (Nov - Dec)	HALF TERM 3 (Jan - Feb)	HALF TERM 4 (Mar - Apr)	HALF TERM 5 (Apr - May)	HALF TERM 6 (June - July)
YEAR 7 STUDENTS ROTATE BETWEEN 3 DISCIPLINES	Resistant Materials - Graphics based project, research, design, develop & make a jigsaw puzzle.		Food Technology - Basic Skills course including: health & safety, weighing & measuring, using equipment safely and knife skills. Healthy Eating & its importance. Mixture of theory and practical lessons.		Ceramics – Coil building, researching ceramic products, designing, developing and making a functional coil-pot.	
YEAR 8 STUDENTS ROTATE BETWEEN 3 DISCIPLINES	Resistant Materials - Plastics based project, research, design, develop & make a wall clock made from plastic.		Food Technology - Adapting recipes to improve nutritional value, function of ingredients. Nutrition and the Eat Well Plate. Special dietary requirements. Mixture of theory and practical lessons.		Ceramics – Slab building, researching a design style, designing, developing and making a slab-pot in line with the conventions of the chosen style.	
YEAR 9 50% 50% FOR EACH DISCIPLINE	Food Technology – World foods/cultures and their importance in certain people’s diets. Develop understanding of the importance of Nutrition and how to feed people to ensure they have a healthy diet. Develop use cooking techniques, use utensils and equipment correctly. Look at source, seasonality and characteristics of ingredients. Mixture of theory and practical lessons.			Resistant Materials – Mechanisms project, the Automata. Research, design, develop, make, test and evaluate a children’s educational toy made from a variety of materials, use of 3D design. 6R’s project – looking at the environment and implications of not recycling etc. as designers, what and how we can design in a more environmentally friendly way. Research, design, develop, produce and present ideas.		

<p>YEAR 10 WJEC – LEVEL1/2 AWARD HOSPITALITY & CATERING TECHNICAL AWARD</p>	<p>Unit 1 – The Hospitality and Catering Industry – this unit runs along Unit 2 & is externally assessed in Year 11.</p> <p>Unit 2 – Hospitality and Catering in Action Students will plan, prepare, cook and present nutritional dishes. Mixture of practical and theory lessons. Understand the jobs and roles within the Catering Industry.</p>	<p>Unit 1 – The Hospitality and Catering Industry – this unit runs along Unit 2 & is externally assessed in Year 11.</p> <p>Unit 2 – Hospitality and Catering in Action Students will plan, prepare, cook and present nutritional dishes. Mixture of practical and theory lessons. Understand the jobs and roles within the Catering Industry.</p>	<p>Unit 1 – The Hospitality and Catering Industry – this unit runs along Unit 2 & is externally assessed in Year 11.</p> <p>Unit 2 – Hospitality and Catering in Action Students will plan, prepare, cook and present nutritional dishes. Mixture of practical and theory lessons. Understand the jobs and roles within the Catering Industry.</p>	
<p>YEAR 11 WJEC</p>	<p>Practical and Theory lessons developing skills for HC2 Controlled Assessment which is launched in October.</p>	<p>HC2 Controlled Assessment preparation – exam February 2017. Completion of coursework. Theory work into Hospitality and Catering Industry in preparation for written exam Summer 2017 (40%)</p>	<p>Revision and Exam Preparation Hospitality and Catering Industry</p>	<p>Summer Exams (Study Leave)</p>
<p>YEAR 11 AQA RESISTANT MATERIALS</p>	<p>Controlled Assessment task 60% of GCSE Design, develop, make and evaluate product produced.</p>	<p>Controlled Assessment task 60% GCSE Design, develop, make and evaluate product produced.</p>	<p>Revision and Exam Preparation Materials & Components, Design & Market Influences, Processes & Manufacture.</p>	<p>Summer Exams (Study Leave)</p>