

| Subject: | TERM 1 | | TERM 2 | | TERM 3 | |
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| | 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 exercise, researching ceramic products, designing, developing and making a functional coil-pot. | |
| EXAM PREPARTION TIME | WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM. | | WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM. | | WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM. | |
| 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 exercise, researching a design style, designing, developing and making a slab-pot in line with the conventions of the chosen style. | |
| EXAM PREPARTION TIME | WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM. | | WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM. | | WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM. | |

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| <p>YEAR 9</p> <p>50%</p> <p>50%</p> <p>FOR EACH</p> <p>DISCIPLINE</p> | <p>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.</p> | <p>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.</p> <p>Conception to Completion, key understanding of the design process.</p> |
| <p>EXAM</p> <p>PREPARATION</p> <p>TIME</p> | <p>WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM.</p> | <p>WHICH EVER DISCIPLINE TECHNOLOGY STUDENTS ARE STUDYING IN THE LAST TERM WILL INCLUDE REVISION SESSIONS IN PREPARTION FOR THE END OF YEAR EXAM.</p> |

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| <p>KEY STAGE 4</p> | <p>COURSE CODE: COURSE TITLE: SPECIFICATION:</p> | <p>601/7703/2 WJEC LEVEL 1/2 TECHNICAL AWARD IN HOSPITALITY AND CATERING A</p> | <p>GLH: UNIT 1 – EXTERNALLY ASSESSED: 48 HOURS UNIT 2 – INTERNALLY ASSESSED: 72 HOURS</p> |
| <p>YEAR 10 WJEC – LEVEL 1/2 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>PICK, PLAN, PREPARE TASK – in preparation for Controlled Assessment task in Year 11 (60% of course)</p> <p>Revision sessions for Summer exams 2 weeks before half term in preparation for exams first week after half term holiday.</p> |

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| | COURSE CODE: COURSE TITLE: SPECIFICATION: | 601/7703/2 WJEC LEVEL 1/2 TECHNICAL AWARD IN HOSPITALITY AND CATERING A | GLH: UNIT 1 – EXTERNALLY ASSESSED: 48 HOURS UNIT 2 – INTERNALLY ASSESSED: 72 HOURS | |
| YEAR 11 WJEC – LEVEL1/2 AWARD HOSPITALITY & CATERING TECHNICAL AWARD | Unit 1 – The Hospitality and Catering Industry – this unit runs along Unit 2 & is externally assessed in Year 11. 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. PICK, PLAN, PREPARE TASK – in preparation for Controlled Assessment task in Year 11 (60% of course) | Unit 1 – The Hospitality and Catering Industry – this unit runs along Unit 2 & is externally assessed in Year 11. 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. CONTROLLED ASSESSMENT TASK WILL BE COMPLETED IN THIS TERM: PICK, PLAN, PREPARE TASK – TASKS 1,2 & 3 FROM SCENARIO SET BY THE EXAM BOARD | REVISION FOR EXTERNALLY ASSESSED SUMMER EXAMINATION 40% | SUMMER EXAMS (STUDY LEAVE) |