

Curriculum Overview Design Technology– Holly Lodge Girls' College

Year 10		
Title	Curriculum content	Assessment
<p><b>Design Technology</b> <b>Term 1</b></p>	<p>Introduction to Design and Technology</p> <p><b>Wooden key box project</b></p> <ul style="list-style-type: none"> <li>• Brief: Design and develop their own wooden key box project.</li> <li>• Industry &amp; Enterprise</li> <li>• Sustainability and the environment</li> <li>• People, culture and society</li> <li>• Production techniques and systems</li> <li>• Informing design decisions</li> </ul>	<p>Written Assessments will take place throughout and at the end of each topic plus a Design &amp; make projects</p>
<p><b>Term 2</b></p>	<p><b>USB Lighting project</b></p> <ul style="list-style-type: none"> <li>• Energy generation</li> <li>• Energy storage</li> <li>• Smart materials</li> <li>• Modern materials</li> <li>• Composite materials and textiles technologies</li> <li>• Systems approach to designing</li> <li>• Electronics systems processing</li> <li>• Mechanical devices</li> </ul> <p><b>Pewter Key Ring project</b></p> <ul style="list-style-type: none"> <li>• Papers and boards</li> <li>• Natural and manufactured timbers</li> <li>• Metals and alloys</li> <li>• Polymers</li> <li>• Textiles</li> <li>• Surface treatments and finishes</li> <li>• Designers, design movements and design companies</li> </ul>	<p>End of year exam plus mini projects / practical's work</p>
<p><b>Term 3</b></p>	<p><b>Anthropometrics Laser cut make up holder project</b></p> <ul style="list-style-type: none"> <li>• Forces and stresses on materials and objects</li> <li>• Improving functionality</li> <li>• Equilological and social footprint</li> <li>• The six Rs</li> <li>• Scales of production</li> </ul>	

	<b>GCSE NEA Project</b> <ul style="list-style-type: none"> <li>• NEA introduction and portfolio set up</li> </ul> <b>Section A</b> <ul style="list-style-type: none"> <li>• Identify and investigating design possibilities</li> <li>• Analysis of design contexts</li> <li>• Client research</li> <li>• Research into the work of others – existing products</li> </ul>	
Year 11		
Title	Curriculum content	Assessment
<b>Design Technology</b> <b>Term 1</b>  <b>Term 2</b>          <b>Term 3</b>	<b>GCSE NEA Project</b> <b>Section B</b> <ul style="list-style-type: none"> <li>• Design Brief</li> <li>• Specification</li> </ul> <b>Section C and D</b> <ul style="list-style-type: none"> <li>• Sketching</li> <li>• Developing ideas, annotation</li> <li>• Modelling</li> </ul> <b>Section E</b> <ul style="list-style-type: none"> <li>• Realisation of final design Introduce</li> </ul> <b>Section F</b> <ul style="list-style-type: none"> <li>• Evaluation</li> </ul> <b>Unit 1 – Exam preparation</b>	Assessments will take place throughout Dec - Mock exam & NEA ( 60 % completed )  Examination 50 % NEA 50%

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Title	Curriculum content	Assessment
<p><b>Hospitality &amp; Catering</b> <b>Term 1</b></p>	<p>Introduction to course content Theory: Unit 1 1.3.2 HACCAP forms 1.4.1 Food related ill health:  <ul style="list-style-type: none"> <li>• food labelling laws</li> <li>• food safety legislation</li> <li>• food hygiene.</li> </ul>  Practical: Unit 2 2.3.1 How to prepare and make dishes: prepare techniques/knives skills/cooking techniques 2.3.3 Food safety Practices 2.1.1 Understanding the importance of nutrition 2.1.1 How cooking methods can impact on nutritional value</p>	<p>Written Assessments will take place throughout and at the end of each topic Assessment of practical work throughout the year End of year exam plus mini projects / practical's work</p>
<p><b>Term 2</b></p>	<p>Theory: Unit 1 1.4.2 Symptoms and signs of food-induced ill health 1.4.1 Food related causes of ill health 1.4.3 Preventative control measures of food-induced ill health Unit 2 Mock controlled assessment task on 2.1.1/2.1.2 2.2.1 Factors affecting menu planning 2.2.2 How to plan production 2.3.2 Presentation techniques 2.3.3 Food Safety practices 1.2.3 Hospitality and catering provision to meet specific requirements</p>	

<b>Term 3</b>	<p>Practical: 2.3.1 how to prepare and make dishes: prepare techniques/knives skills/cooking techniques</p> <p>Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3</p> <p>SAMs mock Controlled Assessment Task Theory: Unit 1 1.3.1 Health and safety in hospitality and catering provision. 2.3.3 Food safety practices</p> <p>Practical: 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance</p> <p>Building Preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3</p>	
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Title	Curriculum content	Assessment
<b>Hospitality &amp; Catering Term 1</b>	<p>Refresh: Health &amp; Safety training/certificate Theory: 1.3.1 Health and safety in hospitality and catering provision of the kitchen and front of house 1.3.2 Food Safety 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health</p> <p>Unit 1 1.4.4 The Environmental Health Officer (EHO) 1.2.2 Customer requirements in hospitality and catering</p> <p>Practical:</p>	<p>Assessments will take place throughout Dec - Mock exam &amp; NEA ( 60 % completed )</p> <p>Examination 40 % NEA 60%</p>

<p><b>Term 2</b></p>                       <b>Term 3</b>	<p>2.3.1 how to prepare and make dishes: prepare techniques/knives skills/cooking techniques Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3</p> <p><b>Unit 2 Controlled assessment task</b></p> <p><b>Unit 2 Controlled assessment task</b></p> <p><b>Unit 1 Exam : Preparation</b></p> <p>1.2.1 The operation of the front and back of house</p> <p>1.1.1 Hospitality and catering providers</p> <p>1.1.2 Working in the hospitality and catering industry</p> <p>1.1.3 Working conditions in the hospitality and catering industry</p> <p>1.1.4 Contributing factors to the success of hospitality and catering provision</p>	
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