





























ASCC Design & Technology Curriculum 2022-2023

Design and Technology – Subject content KS3 – **Designing, making, Evaluating, Technical knowledge and Cooking & Nutrition.** Pupils in year’s 7, 8 and 9 will rotate every 13 weeks.

	HALF TERM 1	HALF TERM 2	HALF TERM 3	HALF TERM 4	HALF TERM 5	HALF TERM 6
YEAR 7 	<i>Product design Rotation</i> Book End Project 	<i>Product design Rotation</i> Book End Project 	Graphic Communication Rotation Wildlife Project 	<i>Graphic Communication Rotation</i> Wildlife Project 	<i>Cooking and Nutrition</i> Safety, personal hygiene, allergens, energy in vs energy out and eat well guide. Cous salad/Pizza toast /Fruit crumble/Mini fruit cakes/Savoury scone/Pasta sauce/Spicy bean burger or Koftas 	<i>Cooking and Nutrition</i> Safety, personal hygiene, allergens, energy in vs energy out and eat well guide. Cous salad/Pizza toast /Fruit crumble/Mini fruit cakes/Savoury scone/Pasta sauce/Spicy bean burger or Koftas 
YEAR 8 	<i>Product design Rotation</i> Pencil Box Project 	<i>Product design Rotation</i> Pencil Box Project 	Graphic Communication Pop up card Project 	<i>Graphic Communication</i> Pop up card Project 	<i>Cooking and Nutrition</i> Safety, personal hygiene, allergens, energy in vs energy out and eat well guide. Cous salad/Pizza toast /Fruit crumble/Mini fruit cakes/Savoury scone/Pasta sauce/Spicy bean burger or Koftas 	<i>Cooking and Nutrition</i> Safety, personal hygiene, allergens, energy in vs energy out and eat well guide. Cous salad/Pizza toast /Fruit crumble/Mini fruit cakes/Savoury scone/Pasta sauce/Spicy bean burger or Koftas 


























ASCC Design & Technology Curriculum 2022-2023

Design and Technology – Subject content KS3 – **Designing, making, Evaluating, Technical knowledge and Cooking & Nutrition.** Pupils in year’s 7, 8 and 9 will rotate every 13 weeks.

<p>YEAR 9</p> 	<p><i>Product Design rotation</i> Night light project</p> 	<p>Product Design Rotation Night light project</p> 	<p><i>Graphic Communication Rotation</i> Smoothie Project</p> 	<p><i>Graphic Communication Rotation</i> Smoothie project</p> 	<p>Cooking and Nutrition Food safety & hygiene, sensory evaluation, macronutrients, micronutrients, nutritional needs through life</p> <p>Vegetable frittata/Stir fry/Bread product/Pastry/Chilli con carne/Swiss roll/Savoury rice</p> 	<p>Cooking and Nutrition Food safety & hygiene, sensory evaluation, macronutrients, micronutrients, nutritional needs through life</p> <p>Vegetable frittata/Stir fry/Bread product/Pastry product/Chilli con carne/Swiss roll/Savoury rice</p> 
<p>YEAR 10 (NCFE Level 1/2 Technical award in Graphic design)</p> 	<p>Content Area 1: The learner will understand the fundamental aspects of graphic design components.</p> 	<p>Content Area 1: The learner will understand the fundamental aspects of graphic design components.</p> 	<p>Content Area 2: The learner will understand a range of graphic design work and their associated features.</p> 	<p>Content Area 3: The learner will understand the different types of graphic design briefs.</p> 	<p>Content Area 4: The learner will understand development processes in realising graphic design ideas.</p> 	<p>Content Area 5: The learner will understand digital technical skills in graphic design.</p> 





ASCC Design & Technology Curriculum 2022-2023

Design and Technology – Subject content KS3 – **Designing, making, Evaluating, Technical knowledge and Cooking & Nutrition.** Pupils in year’s 7, 8 and 9 will rotate every 13 weeks.

<p>Year 10 Level 1/2 Vocational Award in Hospitality and Catering Technical Award</p> 	<p>Unit 1: 1.4 Food safety in hospitality and catering</p> <p>Unit 2: 2.1.1 The importance of nutrition 2.3.1 Prepare, cook and present dishes</p>   	<p>Unit 1: 1.3 Health and safety in hospitality and catering</p> <p>Unit 2: 2.1.2 How cooking methods can impact on nutritional value 2.3.1 Prepare, cook and present dishes</p>  	<p>Unit 1: 1.2 How hospitality and catering provisions operate</p> <p>Unit 2: 2.2.1 Factors affecting menu planning 2.3.1 Prepare, cook and present dishes</p>  	<p>Unit 1: 1.2 How hospitality and catering provisions operate</p> <p>Unit 2: 2.2.1 Factors affecting menu planning 2.3.1 Prepare, cook and present dishes</p>  	<p>Unit 1: 1.1 Understand the environment in which hospitality and catering providers operate</p> <p>Unit 2: 2.4.1 Evaluating cooking skills 2.3.1 Prepare, cook and present dishes</p>  	<p>Unit 2: 2.4.1 Evaluating cooking skills 2.3.1 Prepare, cook and present dishes</p> <p>MOCK NEA</p> 
<p>YEAR 11 (NCFE Level 2 Technical award in Graphic design</p> 	<p>Unit 3: Responding to a design brief LO1 – Understand the requirements of a graphic design brief</p> 	<p>Unit 3: Responding to a design brief LO2 – Produce a final graphic design that meets the brief LO3 – Review and evaluate how you have met the brief</p> 	<p>Unit 4: Graphic Design Portfolio LO1 – Understand working in the graphic design industry Exam Preparation</p>  	<p>Examination Unit 4: Graphic Design Portfolio LO2 – Produce a graphic design portfolio LO3 – Review and evaluate your skills as a graphic designer</p>  	<p>Unit 4: Graphic Design Portfolio LO3 – Review and evaluate your skills as a graphic designer</p>  	
<p>Year 11 (Level 1/2 Hospitality and Catering)</p> 	<p>Preparation for NEA task – Unit 2 – LO1 – Mock NEA:</p> <p>1.1 Describe the function of nutrients in the human body 1.2 Compare the nutritional needs of specific groups 1.3 Explain the characteristics of unsatisfactory nutritional intake</p>	<p>Preparation for NEA task – Unit 2 – LO2 - Mock NEA:</p> <p>2.1 – Explain factors to consider when proposing dishes for menus 2.2 – Explain how dishes on a menu address environmental issues 2.3 – Explain how menu dishes meet customer needs</p>	<p>Preparation for NEA task – Unit 2 – Mock NEA:</p> <p>2.4 – Plan production of dishes for a menu</p> <p>Unit 2 LO3 – Be able to cook dishes</p> 	<p>Unit 2 – NEA task</p> 	<p>Unit 1 – Revision in preparation for External examination: June LO1, LO2, LO3, LO4, LO5</p> <p>LO1 – Understand the environment in which hospitality and catering providers operate LO2 – Understand how hospitality and catering provision operates</p>	<p>Unit 1 – Revision in preparation for External examination: June LO1, LO2, LO3, LO4, LO5</p> <p>LO1 – Understand the environment in which hospitality and catering providers operate LO2 – Understand how hospitality and catering provision operates LO3 – Understand how hospitality and catering provision meets health and safety requirements</p>

ASCC Design & Technology Curriculum 2022-2023

Design and Technology – Subject content KS3 – Designing, making, Evaluating, Technical knowledge and Cooking & Nutrition. Pupils in year’s 7, 8 and 9 will rotate every 13 weeks.

	<p>1.4 Explain how cooking methods impact on nutritional value</p> <p>Unit 2 LO3 – Be able to cook dishes</p> <p>NEA (None examined assessment)</p> 	<p>Unit 2 LO3 – Be able to cook dishes</p> 			<p>LO3 – Understand how hospitality and catering provision meets health and safety requirements</p> <p>LO4 – Know how food can cause ill health</p> <p>LO5 – Be able to propose a hospitality and catering provision to meet specific requirements</p> 	<p>LO4 – Know how food can cause ill health</p> <p>LO5 – Be able to propose a hospitality and catering provision to meet specific requirements</p> 
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