

# Technology Curriculum

In Years 7 and 8, the pupils are on a carousel system and the project they do first will depend on their set.

	Project 1	Project 2	Project 3
<b>Yr 7</b>	<p><b>Food:</b></p> <ul style="list-style-type: none"> <li>• Health &amp; Safety including classroom routines, basic knife skills (bridge &amp; claw method) and using ovens/hobs/grills safely.</li> <li>• Students are introduced to nutrition and the Eatwell Guide a visual representation of how different foods and drinks can contribute towards a healthy balanced diet. The <b>Eatwell Guide</b> is based on the 5 food groups and students cook/make dishes from each section putting theory lessons into practise.</li> <li>• Students alternate between theory and practical lessons with subject specific terminology interwoven throughout the scheme of work to expand their technical vocabulary.</li> </ul>		
<b>Yr 8</b>	<p><b>Food:</b></p> <ul style="list-style-type: none"> <li>• Health &amp; Safety recap, re-establishing routines. Expanding knife skills by introducing 3 advanced techniques used in the Catering industry.</li> <li>• Continue with theory/practical lessons, looking at nutrition. Focus on the importance of Breakfast producing a protein packed dish.</li> <li>• Seasonality, food miles and the distance food travels from farm to fork, producing dishes with seasonal produce.</li> </ul>		

	<ul style="list-style-type: none"> <li>• Importance of carbohydrates, learning the bread making process, producing bread.</li> <li>• Adapting basic recipes using different proteins and store cupboard ingredients (looking at special diets such as Vegetarian, Vegan).</li> <li>• Pastry making skills producing a dish using shortcrust pastry.</li> </ul>		
<b>Yr 9</b>	<b>Food:</b> <ul style="list-style-type: none"> <li>• Health &amp; Safety recap, re-establishing routines. Expanding knife skills by introducing 6 advanced techniques used in the Catering industry.</li> <li>• Focus on the nutritional needs of different groups of people.</li> <li>• International food project. Students learn about dishes synonymous with different countries. Cook dishes such as stir fry, curry, pizza using own dough.</li> <li>• Theory includes high risk foods, food safety and cross contamination and key temperatures.</li> <li>• Enrobing ingredients (chicken nuggets) and the advantages of standard components, to produce a batch of sausage rolls.</li> <li>• Plating up challenge. Students plate up a nicely presented sweet or savoury dish using a limited range of ingredients. Focus is on presentation.</li> </ul>		

Yr 10	<b>EXAM BOARDS</b> <b>WJEC Eduqas Level 1/ 2 qualification in Hospitality and Catering</b>	
	<p><b>September – December</b>  <b>Introduction to the course/learning journey.</b>  <b>Baseline assessment theory/practical</b></p> <p><b>Unit 1 The Hospitality &amp; Catering Industry</b></p> <ul style="list-style-type: none"> <li>• A04 Know how food can cause ill health</li> <li>• Test AO4</li> <li>• AO2 Understand how Hospitality &amp; Catering provisions operate</li> <li>• Test AO2</li> <li>• Cake making methods (Creaming, Whisking, Melting, Rubbing In) Practical lesson for each method.</li> <li>• Pastry theory – practical shortcrust, puff and choux pastry.</li> <li>• Bread theory – practical plain/flavoured breads, focaccia, naan</li> <li>• Plating up challenges throughout with a focus on presentation.</li> </ul>	<p><b>December – April</b>  <b>Unit 1 The Hospitality &amp; Catering Industry</b></p> <ul style="list-style-type: none"> <li>• A03 Understand how hospitality and catering provision meets health and safety requirements</li> <li>• Test AO3</li> <li>• A01 Understand the environment in which hospitality and catering providers operate</li> <li>• Test AO1</li> <li>• Decoration and garnishing techniques</li> <li>• Commodities theory and practical sessions – poultry, meat, fish, eggs, dairy products, cereals, soya, fruit &amp; vegetables</li> </ul> <p><b>April – July</b>  <b>Unit 2 Hospitality &amp; Catering in action</b></p> <ul style="list-style-type: none"> <li>• Mock coursework (AC 1.1-1.4, AC 2.1- 2.4)</li> <li>• Mock practical exam</li> <li>• Mock Unit 1 exam</li> </ul>
Yr 11	<b>EXAM BOARDS</b> <b>WJEC Eduqas Level 1/ 2 qualification in Hospitality and Catering</b>	

**September – December**

- AO5 Be able to propose a hospitality and catering provision to meet specific requirements
- Mock coursework (AC2.1 -2.4)
- Practise high level skill dishes
- Mock practical exam
- Revision & Mock unit 1 exam

**December – April**

- Practice for practical exam – high level skills
- Final practical exam & coursework
- Revision for unit 1 exam

**April – July**

- Submit coursework
- AO1- AO5 Revision for Unit 1 exam