

KS3 Curriculum Plan

Year 7		LP1	LP2	LP3	LP4	LP5
	TOPIC	<i>Develop and explore ideas through investigations, demonstrating a critical understanding of sources</i>	<i>Refine work by exploring ideas, selecting and experimenting with appropriate media, materials, techniques and processes.</i>	<i>Record ideas, observations, and insights relevant to the design brief.</i>	<i>present a personal and meaningful response that demonstrates analytical and critical understanding</i>	<i>review and refine personal response, demonstrating an understanding of methods and techniques.</i>
	Knowledge	Knowledge gathering on practical rooms, equipment and process'. Showing an understanding of the science of technology.	Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of materials.	Recognise health and safety practices in technology and apply previous knowledge to design and execute a dish according to a brief.	Exploration of design factors, sustainability issues and health concerns to construct a successful project against the design brief.	Evaluate the practical process', iterative design process and outcomes against the design brief.
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful design measured against the brief.				
Key Vocab		Balanced diet, nutrition, eatwell plate.	Natural, Synthetic, Manufactured, Pop Art	Nutrition, Dietary Needs, Intolerance, Allergy, Gluten, Personal Activity Level	Design Brief, contemporary design and research	iterative design, refine

Year 8		LP1	LP2	LP3	LP4	LP5
	TOPIC	<i>Develop and explore ideas through investigations, demonstrating a critical understanding of sources</i>	<i>Refine work by exploring ideas, selecting and experimenting with appropriate media, materials, techniques and processes.</i>	<i>Record ideas, observations, and insights relevant to the design brief.</i>	<i>present a personal and meaningful response that demonstrates analytical and critical understanding</i>	<i>review and refine personal response, demonstrating an understanding of methods and techniques.</i>
	Knowledge	Knowledge gathering on practical rooms, equipment and process'. Showing an understanding of the science of technology.	Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of materials.	Recognise health and safety practices in technology and apply previous knowledge to design and execute a dish according to a brief.	Exploration of design factors, sustainability issues and health concerns to construct a successful project against the design brief.	Evaluate the practical process', iterative design process and outcomes against the design brief.
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful design measured against the brief.				
Key Vocab		Food Poisoning, Allergies, Intolerance	Geometric, Angles, CAD, CAM, Iterative Design	iterative process, identification of hazards and issues	Design Brief, contemporary design and research	Iterative design, Refine, ACCESS FM

Year 9		LP1	LP2	LP3	LP4	LP5
	TOPIC	<i>Develop and explore ideas through investigations, demonstrating a critical understanding of sources</i>	<i>Refine work by exploring ideas, selecting and experimenting with appropriate media, materials, techniques and processes.</i>	<i>Record ideas, observations, and insights relevant to the design brief.</i>	<i>present a personal and meaningful response that demonstrates analytical and critical understanding</i>	<i>review and refine personal response, demonstrating an understanding of methods and techniques.</i>
	Knowledge	Knowledge gathering on practical rooms, equipment and process'. Showing an understanding of the science of technology.	Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of materials.	Recognise health and safety practices in technology and apply previous knowledge to design and execute a dish according to a brief.	Exploration of design factors, sustainability issues and health concerns to construct a successful project against the design brief.	Evaluate the practical process', iterative design process and outcomes against the design brief.
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful design measured against the brief.				
Key Vocab		Research, Design & Practical application	Hardwoods, Softwoods, Density, Deforestation	Seasonality, Food Miles, World Celebrations	Design Brief, contemporary design, Sustainability	iterative design, refine, ACCESS FM

Year 10		LP1	LP2	LP3	LP4	LP5
	TOPIC	<i>BTEC Hospitality and Hazards</i>	<i>Job Roles and Responsibilities</i>	<i>Responsibilities, Equipment & Workflow</i>	<i>Brief and menu creation</i>	<i>Evaluate</i>
	Knowledge	Knowledge gathering on practical rooms, equipment and process'. Understanding how to achieve in BTEC Hospitality & Catering.	Explore the job roles found in the hospitality industry and how the industry is successful and judged.	Explore the use of practical equipment, large appliances and the use of skills to create dishes for public consumption.	Create your own recipes, using your knowledge of seasonal goods, 'cooking process' and skills for presentation.	Evaluate the practical process'
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful menu, measured against the brief.				
Key Vocab		hazards, health, balanced diet	Table Service, Rooms, Leisure Facilities, Personal Service, Commercial, Non-commercial	Workflow, cafeteria, presentation, portion	seasonality, air miles	Refine, Evaluate, ACCESS FM

Year 11		LP1	LP2	LP3	LP4	LP5
	TOPIC	<i>BTEC Hospitality and Hazards</i>	<i>Design Brief</i>	<i>Content and Recall</i>	<i>Content and Recall</i>	
	Knowledge	Understand Unit 1 and explore your previous skills, evaluating the design brief to create your own menu, in accordance with the customers needs.	Explore the creation of a menu, working against a design brief. Explore how to cost and evaluate your creation in accordance with a design brief.	Recap knowledge of previous practicals to time plan and create your menu effectively; recalling seasonal and health information.	Create your own recipes, using your knowledge of seasonal goods, 'cooking process' and skills for presentation.	
	Procedural Knowledge	Record from applicable research, refining practical skills and processes to recognise a successful menu, measured against the brief.				
Key Vocab		hazards, health, balanced diet, design brief	Leisure, Residents, Corporate	hazards, health, balanced diet, design brief	hazards, health, balanced diet, design brief	