

Art, Design & Hospitality



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		К	S3 Curriculum Plan		
	LP1	LP2	LP3	LP4	LP5
	Develop and explore ideas through	Refine work by exploring ideas, selecting and	Record ideas, observations, and insights rel	present a personal and meaningful response	review and refine personal respo
	investigations, demonstrating a critical	experimenting with appropriate media,		that demonstrates analytical and critical	demonstrating an understanding of I
TOPIC	understanding of sources	materials, techniques and processes.		understanding	and techniques.
	Knowledge gathering on practical rooms, equipment an	Create successful research on contemporary			
	process'. Showing an understanding of the science of	designers and applicable design movements to	Recognise health and safety practices in technology	Exploration of design factors, sustainability issues	Evaluate the practical process', iterative
Knowledge	technology.	create a successful outcome using a range of	and apply previous knowledge to design and execute	and health concerns to construct a successful project	process and outcomes against the des
	144-14-14-14-14-14-14-14-14-14-14-14-14-	materials.	a dish according to a brief.	against the design brief.	,
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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,	Design Breif, contemprary design and research	iterative design, refine
ney vocab	Balanced diet, Hathlion, Catwell plate.	Natural, Cyntholic, Manufactured, 1 Cp Air	Personal Activity Level	besign bien, contemplary design and research	iterative design, remie
	LP1	LP2	LP3	LP4	LP5
	Develop and explore ideas through	Refine work by exploring ideas, selecting and	Record ideas, observations, and insights rel	present a personal and meaningful response	review and refine personal respo
	investigations, demonstrating a critical	experimenting with appropriate media,	l service services and the services and the services are the services and the services are	that demonstrates analytical and critical	demonstrating an understanding of
TOPIC	understanding of sources	materials techniques and processes		understanding	and techniques
	Knowledge gathering on practical rooms, equipment an	Create successful research on contemporary	Recognise health and safety practices in technology	Exploration of design factors, sustainability issues	
Knowledge	process'. Showing an understanding of the science of	designers and applicable design movements to	and apply previous knowledge to design and execute	and health concerns to construct a successful project	Evaluate the practical process', iterative
Knowledge	technology.	create a successful outcome using a range of	a dish according to a brief.	against the design brief.	process and outcomes against the des
		materials.	a dish according to a blief.	against the design blief.	
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Procedural		Record from applicable research, refin	ing practical skills and processes to recognise a success	sful design measured against the brief.	
Knowledge					
Key Vocab	Food Poisoning, Allergies, Intolerance	Geometric, Angles, CAD, CAM, Iterative Design	iterative process, identification of hazards and issues	Design Breif, contemprary design and research	Iterative design, Refine, ACCESS
	LP1	LP2	LP3	LP4	LP5
	Develop and explore ideas through	Refine work by exploring ideas, selecting and	Record ideas, observations, and insights rel	present a personal and meaningful response	review and refine personal respo
TOPIC					
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Knowledge Procedural	investigations, demonstrating a critical Knowledge gathering on practical rooms, equipment an process'. Showing an understanding of the science of	experimenting with appropriate media, materials, to the virtues and properties. Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of	Recognise health and safety practices in technology and apply previous knowledge to design and execute	that demonstrates analytical and critical Exploration of design factors, sustainability issues and health concerns to construct a successful project	demonstrating an understanding of
Knowledge Procedural Knowledge	investigations, demonstrating a critical Knowledge gathering on practical rooms, equipment an process'. Showing an understanding of the science of	experimenting with appropriate media, materials, to the virtues and properties. Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of	Recognise health and safety practices in technology and apply previous knowledge to design and execute	that demonstrates analytical and critical Exploration of design factors, sustainability issues and health concerns to construct a successful project	demonstrating an understanding of Evaluate the practical process', iterative process and outcomes against the des
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Knowledge Procedural Knowledge Key Vocab	investigations, demonstrating a critical Knowledge gathering on practical rooms, equipment an process'. Showing an understanding of the science of technology. Research, Design & Practical application LP1 BTEC Hospitality and Hazards	experimenting with appropriate media, Create successful research on contemporary designers and applicable design movements to create a successful outcome using a range of materials. Hardwoods, Softwoods, Density, Deforestation LP2 Job Roles and Responsibilities	Recognise health and safety practices in technology and apply previous knowledge to design and execute a dish according to a brief. Seasonality, Food Miles, World Celebrations LP3 Responsibilities, Equipment & Workflow	that demonstrates analytical and critical Exploration of design factors, sustainability issues and health concems to construct a successful project against the design brief. Design Breif, contemprary design, Sustainability LP4 Brief and menu creation	Evaluate the practical process', iterative process and outcomes against the des
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