Curriculum Plan
Creative Technology

Year 7

Autumn 1
- Food technology

Spring 1
- CAD/CAM

Summer 1
- Resistant materials

Autumn 2
- Food technology

Spring 2
- CAD/CAM

Summer 2
- Resistant materials

Year 8

Autumn 1
- Food technology

Spring 1
- CAD/CAM

Summer 1
- Resistant materials

Autumn 2
- Food technology

Spring 2
- CAD/CAM

Summer 2
- Resistant materials

Year 9

Autumn 1
- Food technology

Spring 1
- CAD/CAM

Summer 1
- Resistant materials

Autumn 2
- Food technology

Spring 2
- CAD/CAM

Summer 2
- Resistant materials

Year 10 (Hospitality and Catering)

Autumn 1
- Unit 2: Hospitality and Catering in action
- The Importance of Nutrition

Spring 1
- Unit 2: Hospitality and Catering in action
- Menu Planning
- Skills and Techniques
- Controlled Assessment (Exam board)

Summer 1
- Unit 1: Hospitality and Catering Provision
- Kitchen Brigade
- Front of House Brigade
- Employment Roles

Autumn 2
- Unit 2: Hospitality and Catering in action
- The Importance of Nutrition
- Menu Planning

Spring 2
- Unit 2: Hospitality and Catering in action
- Skills and Techniques
- Evaluating Cooking Skills
- Controlled Assessment (Exam board)
- Practical Exam (Internal examination)

Summer 2
- Unit 1: Hospitality and Catering Provision
- Employment Roles Management and Housekeeping

Curriculum Plan
Creative Technology

Year 11 (Hospitality and Catering)

Autumn 1
- Unit 1: The Hospitality and Catering Industry
- Catering Provisions
- Types of Food Service
- Standards and Ratings
- Employment Roles
- Qualifications and Experience
- Contracts and Working Hours

Spring 1
- Health and Safety Laws
- Accident Forms and Risk Assessments
- HACCP

Summer 1
- Unit 1: Food Safety in Hospitality and Catering
- How provisions Operate
- Health and Safety
- Food Safety
- Revision for all units

Autumn 2
- Unit 1: The Hospitality and Catering Industry
- Costs and Profits
- Environmental and Economic Impacts
- Impact of Technology and Media
- Unit 1: How hospitality and catering provisions operate
- Operational Requirements
- Equipment and Materials
- Administration and Documents
- Meeting Customer Needs
- Customer Demographics

Spring 2
- Unit 1: Health and Safety in Hospitality and Catering
- Food Hazards and Symptoms
- Food Allergies and Intolerances
- Food Poisoning
- Catering and the Law
- EHO

Year 10 (Engineering)

Autumn 1
- Engineering sectors
- Manufacturing engineering products
- Solving engineering problems: bottle opener project

Spring 1
- Manufacturing engineering products

Summer 1
- Solving engineering problems: bike project

Autumn 2
- Manufacturing engineering products

Spring 2
- Manufacturing engineering products

Summer 2
- Solving engineering problems: phone project
- Designing engineering products

Year 11 (Engineering)

Autumn 1
- Designing engineering products

Spring 1
- Solving engineering problems: rollercoaster project

Summer 1
- Solving engineering problems

Autumn 2
- Solving engineering problems

Spring 2
- Solving engineering problems