



	<p><b>Hospitality &amp; Catering</b></p>	<p>1.4 Composites, ceramics and timber</p> <p>1.5 Material cost &amp; supply</p> <p>H&amp;S of the Food room</p> <p>Demos &amp; home practicals:</p> <p>Enriched bread</p> <p>International pizza</p> <p>Unit 2 ACL</p> <p>1.1 Functions of nutrients in the human body</p> <p>1.2 Compare nutritional needs of specific groups</p> <p>1.3 Explain characteristics of unsatisfactory nutritional intake</p> <p>1.4 Explain how cooking methods impact on nutritional value</p>	<p>Revision guide</p> <p>Textbook</p> <p>Recipe book</p> <p>Fortismere Food Weebly site</p>
<p>Autumn 2</p>	<p><b>D&amp;T</b></p>	<p>Fragrance packaging POS Project</p> <p>AO1 Section A</p> <p>Identify, investigate &amp; outline design possibilities</p> <p>AO1 Section B Producing a design specification</p> <p><b>Designing &amp; making principles</b></p>	<p>Quizlet</p> <p>PG Online</p> <p>Powerpoint presentations</p> <p>Supporting materials such as videos</p> <p>Worksheets</p>

	<p><b>Engineering</b></p>	<p>3.4 Design strategies</p> <p>3.1 Investigating primary &amp; secondary data</p> <p><b>Core technical principles</b></p> <p>1.3 Developments in new materials</p> <p>1.4 Understanding a systems approach when designing</p> <p><b>Litter picker project</b></p> <p>AO1 Section A - Identify, investigate &amp; outline design opportunities</p> <p>AO1 Section B - Producing a design brief &amp; specification</p> <p>AO2 Section E - Design &amp; make a prototype that is fit for purpose -realising design ideas</p> <p>AO3 Section F - Analysing &amp; evaluating</p> <p><b>1. Engineering materials</b></p> <p>1.6 Energy production methods</p> <p>1.7 Factors influencing design of solutions</p> <p><b>2. Engineering manufacturing processes</b></p> <p>2.1 Additive manufacturing</p> <p>2.2 Material removal: cutting &amp; drilling</p> <p>2.3 Material removal: turning, milling and etching</p>	<p>Homework documents</p> <p>SENECA, EXAMPRO</p>
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	<p><b>Hospitality &amp; Catering</b></p>	<p>All in one method - Victoria sandwich</p> <p>Carrot cake</p> <p>Cake decorating</p> <p>Creamed method - Marbled cake</p> <p>Whisking method - Swiss roll</p> <p>Unit 1 ACL</p> <p>1.1 Describe the structure of the H&amp;C industry</p> <p>1.2 Analyse job requirements with the H&amp;C industry</p> <p>1.3 Describe the different job roles across the H&amp;C industry</p> <p>1.4 Explain the factors affecting the success of H&amp;C providers</p> <p>Unit 1&amp;2 Catch up</p>	<p>Revision guide</p> <p>Textbook</p> <p>Recipe book</p> <p>Fortismere Food Weebly site</p>
<p>Spring 1</p>	<p><b>D&amp;T</b></p>	<p>AO2 Section C Design &amp; make prototypes that are fit for purpose- Generating design ideas</p> <p><b>Designing &amp; making principles</b></p> <p>3.6 Prototype development</p> <p>3.3 The work of others</p> <p>3.2 Environmental, social &amp; economical considerations</p>	<p>Quizlet</p> <p>PG Online</p> <p>Powerpoint presentations</p> <p>Supporting materials such as videos</p> <p>Worksheets</p> <p>Homework documents</p>

	<p><b>Engineering</b></p>	<p><b>Core technical principles</b></p> <p>1.5 Mechanical devices</p> <p>1.6 Materials &amp; their working properties</p> <p><b>Double coat hook</b></p> <p>AO1 Section A - Identify, investigate &amp; outline design opportunities</p> <p>AO1 Section B - Producing a design brief &amp; specification</p> <p>AO2 Section E - Design &amp; make a prototype that is fit for purpose -realising design ideas</p> <p>AO3 Section F - Analysing &amp; evaluating</p> <p><b>2. Engineering manufacturing processes</b></p> <p>2.4 Shaping &amp; forming</p> <p>2.5 Casting &amp; moulding</p> <p>2.6 Joining &amp; assembly</p> <p>2.7 Heat &amp; chemical treatment</p> <p>2.8 Surface finishing</p> <p>Shortcrust pastry</p> <p>Choux pastry</p> <p>Sweet rough puff pastry</p>	<p>SENECA, EXAMPRO</p> <p>Revision guide</p> <p>Textbook</p>
	<p><b>Hospitality &amp; Catering</b></p>		



	<p><b>Hospitality &amp; Catering</b></p>	<p>Spanakopita</p> <p>Beef - Cottage pie</p> <p>Moroccan spiked soup</p> <p>Lamb - Keema &amp; Naan</p> <p>Apple crumble pie</p> <p>Unit 2: AC</p> <p>2.4 Plan production of dishes for a menu</p> <p>Unit 1: AC</p> <p>2.1 Describe the operation of the kitchen</p> <p>2.2 Describe the operation of the front of house</p> <p>2.3 Explain how H&amp;C provision meets customer requirements</p> <p>Revision</p>	<p>Revision guide</p> <p>Textbook</p> <p>Recipe book</p> <p>Fortismere Food Weebly site</p>
<p>Summer 1</p>	<p><b>D&amp;T</b></p>	<p>AO2 Section E</p> <p>Design &amp; make prototypes that are fit for purpose - Realising design ideas</p> <p>AO2 Section F Analyse &amp; evaluate</p>	<p>Quizlet</p> <p>PG Online</p> <p>Powerpoint presentations</p>







	<p><b>Hospitality &amp; Catering</b></p>	<p>Mushroom risotto</p> <p>Special fried rice and prawns</p> <p>Fish cakes with tartare sauce</p> <p>Fish chowder</p> <p>Fish pie</p> <p>Chicken Katsu curry with rice</p> <p>Unit 2: AC</p> <p>3.4 Complete dishes using presentation techniques</p> <p>3.5 Use of Food Safety Practices</p>	<p>Revision guide</p> <p>Textbook</p> <p>Recipe book</p> <p>Fortismere Food Weebly site</p>
<p>Autumn 2</p>	<p><b>D&amp;T</b></p>	<p><b>NEA</b></p> <p>AO2 Section C Design &amp; make prototypes that are fit for purpose - generating design ideas</p> <p>AO2 Section D Design &amp; make prototypes that are fit for purpose - Developing design ideas</p>	<p>Checklists</p> <p>Template &amp; exemplar work</p> <p>Quizlet</p> <p>PG Online</p> <p>SENECA, EXAMPRO - Focus on weaker areas of exam - AQA analysis.</p>





	<b>Hospitality &amp; Catering</b>	Sausage & bean cobbler NEA practice - Dish 1&2 NEA Practical Making Day - Dish 1&2 Self saucing chocolate pudding Unit 1: AC 4.4 Describe the common types of food poisoning 4.5 Describe the symptoms of food induced ill health NEA - 9 Hour Assessment - Practical Making Day & Write Up	Revision guide Textbook Recipe book Fortismere Food Weebly site
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Summer 1	<p><b>Engineering</b></p> <p><b>Exam preparation</b></p> <p><b>Specialist technical principles</b></p> <p>2.6 Stock forms, types &amp; sizes</p> <p>2.7 Scales of production</p> <p>2.8 Specialist techniques &amp; processes</p> <p>2.9 Surface treatments &amp; finishes</p> <p>Exam practice</p> <p>AO3 Section F Analyse &amp; evaluate</p> <p>6.9 Apply quality control methods</p> <p>6.10 Design tests to assess fitness for purpose</p> <p>Exam practice</p> <p><b>Hospitality &amp; Catering</b></p> <p>Revision Units 1&amp;2</p> <p>Exam practice</p>	<p>Quizlet</p> <p>PG Online</p> <p>SENECA, EXAMPRO - Focus on weaker areas of exam - AQA analysis.</p>	
Summer 2			

