

Yr10 (KS4)	Topic Area	Knowledge/skills to be taught.	Resources/support at home
Autumn 1	D&T/	Communication of design ideas	Quizlet
		Designing & making principles	PG Online
		3.5 Communication of ideas	Powerpoint presentations
			Supporting materials such as videos
		Core technical principles	Worksheets
		1.1 New & emerging technologies	Homework documents
		1.2 Energy generation & storage	
	Engineering	Engineering drawing	
		Sketching & rendering	
		Garden trowel project	
		AO1 Section A - Identify, investigate & outline design opportunities	
		AO1 Section B - Producing a design brief & specification	
		AO2 Section E - Design & maker a prototype that is fit for purpose -realising design ideas	
		AO3 Section F - Analysing & evaluating	
		1.Engineering materials	
		1.1 Material properties	
		1.2 Metals & alloys	
		1.3 Polymers	



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



	3.4 Design strategies	Homework documents
	3.1 Investigating primary & secondary data	SENECA, EXAMPRO
	Core technical principles	
	1.3 Developments in new materials	
	1.4Understanding a systems approach when designing	
Engineering	Litter picker project	
	AO1 Section A - Identify, investigate & outline design opportunities	
	AO1 Section B - Producing a design brief & specification	
	AO2 Section E - Design & maker a prototype that is fit for purpose -realising design ideas	
	AO3 Section F - Analysing & evaluating	
	1.Engineering materials	
	1.6 Energy production methods	
	1.7 Factors influencing design of solutions	
	2. Engineering manufacturing processes	
	2.1 Additive manufacturing	
	2.2 Material removal: cutting & drilling	
	2.3 Material removal: turning, milling and etching	



		All in one method - Victoria sandwich	
		Carrot cake	Revision guide
	Hospitality & Catering	Cake decorating	Textbook
		Creamed method - Marbled cake	Recipe book
		Whisking method - Swiss roll	Fortismere Food Weebly site
		Unit 1 ACL	
		1.1 Describe the structure of the H&C industry	
		1.2 Analyse job requirements with the H&C industry	
		1.3 Describe the different job roles across the H&C industry	
		1.4 Explain the factors affecting the success of H&C providers	
		Unit 1&2 Catch up	
Spring 1	D&T	AO2 Section C Design & make prototypes that are fit for purpose- Generating design ideas	Quizlet
		Designing & making principles	PG Online
		3.6 Prototype development	Powerpoint presentations
		3.3 The work of others	Supporting materials such as videos
		3.2 Environmental, social & economical considerations	Worksheets
			Homework documents



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



		Unit 2: AC	Recipe book
		2.1 Explain factors to consider when proposing dishes for menus	Fortismere Food Weebly site
		2.2 Explain how dishes on a menu address environmental issues	
		2.3 Explain how menus meet consumer needs	
Spring 2	D&T	AO2 Section D Design & make prototypes that are fit for purpose - Developing design ideas	Quizlet
		AO2 Section E	PG Online
		Design & make prototypes that are fit for purpose - Realising design ideas	Powerpoint presentations
		Designing & making principles	Supporting materials such as videos
		3.7 Selection of materials	Worksheets
		3.8 Tolerances	Homework documents
			SENECA, EXAMPRO
		Desk tidy (CAD/CAM) Project	
		AO1 Section A - Identify, investigate & outline design opportunities	
	Engineering	AO1 Section B - Producing a design brief & specification	
		AO2 Section E - Design & maker a prototype that is fit for purpose -realising design ideas	
		AO3 Section F - Analysing & evaluating	
		3. Systems	
		3.1 Describing systems	
		3.2 Mechanical systems	
		EXAM PRACTICE	



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





		3.2 Assure quality of commodities to be used in food preparation	
Summer 2	D&T	GCSE NEA Project	Online resources:
		AO1 Section A	Exemplar work
		Identify, investigate & outline design possibilities	Project checklist
			Project timeline
		Non-exam assessment	Subject specification with grade descriptors
		4.1 NEA	
	Engineering	GCSE NEA Project	SENECA, EXAMPRO
		AO1 Section A - Identify, investigate & outline design opportunities	
		AO1 Section B - Producing a design brief & specification	
		Breaking down a chicken	Revision guide
	Hospitality & Catering	Chicken, leek and bacon braid	Textbook
		Unit 2 AC	Recipe book
		3.3 Use of techniques in cooking of commodities	Fortismere Food Weebly site
		3.4 Use of Food safety practices	
		Units 1&2 catch up	



		Complete Year 10 project writeup	
Yr11 (KS4)	Topic Area	Knowledge/skills to be taught.	Resources/support at home
Autumn 1	D&T	NEA	Checklists
		AO1 Section A	Template & exemplar work
		Identify, investigate & outline design possibilities	Quizlet
		AO1 Section B Producing a design specification	PG Online
			SENECA, EXAMPRO - Focus on weaker areas of exam -
	Engineering	AO1 Section B Producing a design specification	AQA analysis.
		AO2 Section C Design & make prototypes that are fit for purpose - generating design ideas	
		4 Testing & investigation	
		4.1 Using calculations	
		4.2 Modelling & calculating	
		4.3 Testing	
		4.4. Aerodynamics	
		Exam practice	

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



	AO2 Section D Design & make prototypes that are fit for purpose - Developing design ideas	
Engineering	5 The impact of modern technologies	
	5.1 The use of new & emerging technologies	
	5.2 The impact of engineering industries	
	C Dynatical angina sying skills	
	6 Practical engineering skills	
	6.1 Problem solving	
	6.2Engineering drawing and schematics	
	Pupils own recipe burger & wedges	
	Moroccan spiced soup	Revision guide
	Cake decorating/presentation	Textbook
Hospitality & Catering	Fondant fancies	Recipe book
nospitality & Catering		
	Christmas cooking - pupil choice	Fortismere Food Weebly site
	Unit 1: AC	
	3.1 Describe personal safety control measures for H&C provision	
	3.1 Describe personal safety control measures for flac provision	



		3.2 ID risks to personal safety in H&C	
		3.3 Recommend personal safety control measures for H&C provision	
		4.1 Describe food related causes of ill health	
		4.2 Describe the role & responsibilities of the Environmental Health Officer	
		4.3 Describe food safety legislation	
Spring 1	D&T	NEA	
		AO2 Section D Design & make prototypes that are fit for purpose - Developing design ideas	Quizlet
		AO2 Section E Design & make prototypes that are fit for purpose - Realising design ideas	PG Online
		AO3 Section F Analyse & evaluate	SENECA, EXAMPRO - Focus on weaker areas of exam - AQA analysis.
		AO2 Section E Design & make prototypes that are fit for purpose - Realising design ideas	
	Engineering	6.3 CAD,CAM & CNC	
		6.4 Testing materials	
		6.5 Production plans	
		6.6 Predict performance using calculations & modelling	
		6.7 Select and use materials, components, tools and equipment	
		6.8 Select & use appropriate processes	



	Sausage & bean cobbler	
	NEA practice - Dish 1&2	
	NEA Practical Making Day - Dish 1&2	Revision guide
	Self saucing chocolate pudding	Textbook
Hospitality & Catering		Recipe book
	Unit 1: AC	Fortismere Food Weebly site
	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	



Spring 2	D&T	Exam preparation	
		Specialist technical principles	Quizlet
		2.1 Selection of materials & components	PG Online
		2.2 Forces & stresses	SENECA, EXAMPRO - Focus on weaker areas of exam -
		2.3 Ecological & social footprint	AQA analysis.
		2.4 Sources & origins	
		2.5 Using & working with materials	
		AO3 Section F Analyse & evaluate	
	<b>Engineering</b>		
		6.9 Apply quality control methods	
		6.10 Design tests to assess fitness for purpose	
		Exam practice	
			Revision guide
		Self saucing chocolate pudding	Textbook
		Portugese Egg Tarts	Recipe book
	Hospitality & Catering	Ricotta & Fruit Tart	Fortismere Food Weebly site



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