

Subject Design & Technology – Technical Award Level 1 / 2 Hospitality & Catering

		Autumn		Spring		Summer	
		Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
NEA task started in June	Knowledge	Both practical and theory lessons go hand in hand to develop a wide experience of working with a variety of ingredients and processes to make practical products that will extend KS3 knowledge all based around the subject specification. Students need to know about both their practical cooking and the theory work introduced to cover the hospitality and catering industry. Visits out or guests invited into school to extend student knowledge on specialist areas such as butchery or working with fish.				NEA task started in June. Worth 50% of final GCSE	NEA task continued
	Skills	A wide variety of skills and processes are introduced and extended from KS3 that match the specification requirements. Students will use more advanced equipment and processes whilst completing practical work wearing chef's white jackets to differentiate between KS3 and a more professional approach to producing Food items. Students will prepare and practice for the practical element for the NEA task that takes place in yr 11.				NEA task started in June	NEA task continued
	Assessment	Occasional skills tests throughout the year or module	Occasional skills tests throughout the year or module	Occasional skills tests throughout the year or module	Occasional skills tests throughout the year or module	NEA task started in June, assessments occur when sections are completed.	yr. 10 school exams. Students complete a full Technical Award paper for experience.