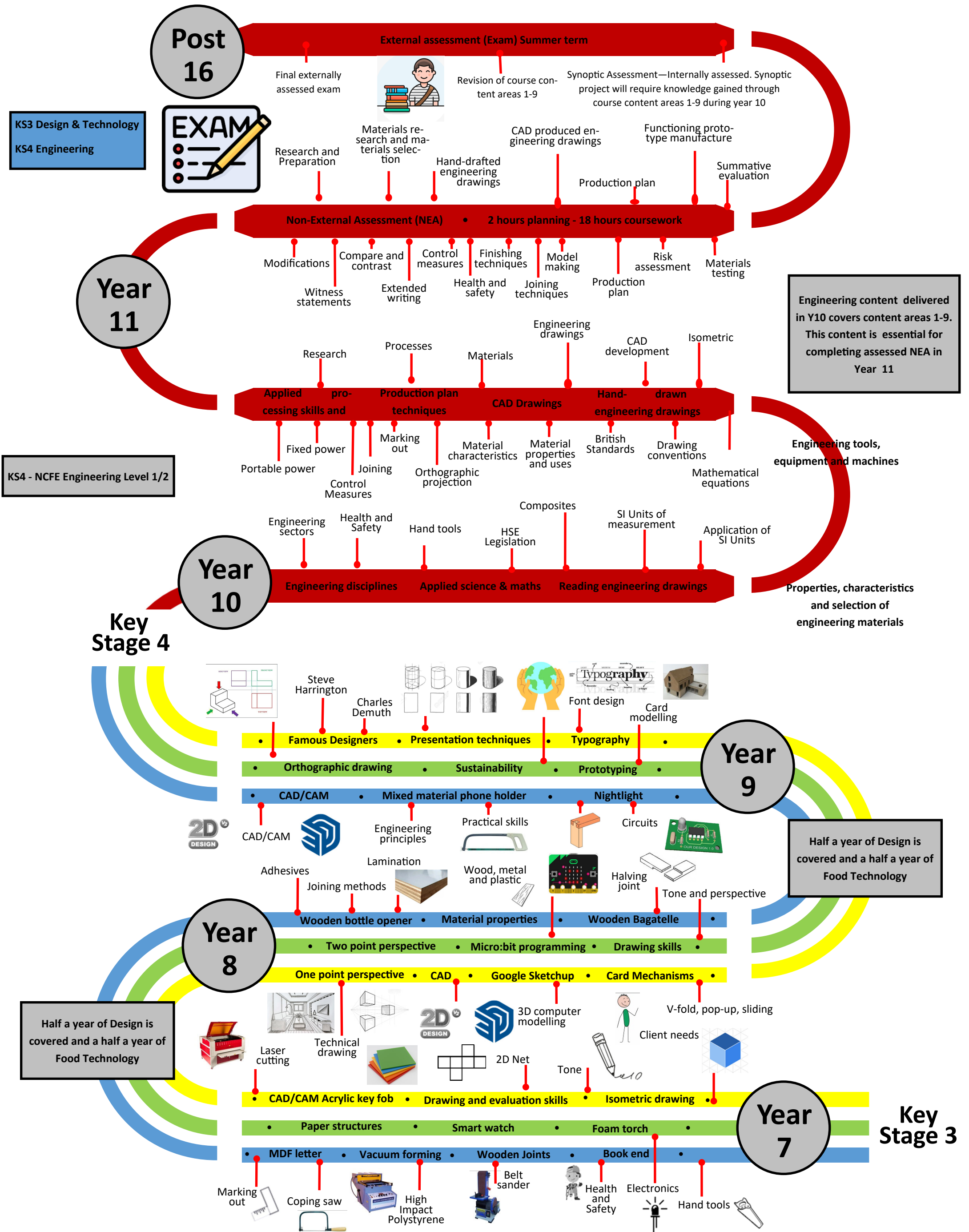


# Laurence Jackson Design & Technology Curriculum Map

D&T offers you a curriculum which will **engage and enthuse a passion for the subject**. Giving you the opportunity to explore practical activities which will enable you to **master the skills and secure your knowledge**. D&T provides the subject specific skills and knowledge as a platform for you to take your next steps, from KS3 to KS4, then onto a **professional career within the Creative sector or further education**.



# Laurence Jackson Technology Curriculum Map

Technology offers you a curriculum which will **engage and enthuse a passion for the subject**. Giving you the opportunity to explore practical activities which will enable you to **master the skills and secure your knowledge**.

Technology provides the subject specific skills and knowledge as a platform for you to take your next steps, from KS3 to KS4, then onto a **professional career within the Creative sector or further education**.

**Post 16**

## External Synoptic Exam - Unit 3

### 2.4 Evaluating Cooking Skills

2.4.2 Reviewing own performance

2.4.1 Reviewing of Dishes

### 2.3 - Practical Skills

2.3.3 Food Safety Practices

2.3.2 Presentation Techniques

2.3.1 How to prepare and make dishes

Hospitality & Catering content focuses on coursework and practical delivery which is assessed internally.

Child Development content focuses on assessed coursework Unit 3 and preparation for synoptic short answer external Exam.

## Internal Assessment- Unit 2

### 2.1 - The Importance of Nutrition

### 2.2 - Menu Planning

2.1.1 Nutrition in the Body

2.1.2 Impact of cooking methods on nutrition value

2.2.1 Factors affecting menu planning

2.2.2 Plan of Production

## O3 - Child Care & Development 0-5

1. Understand stages of development

2. Understand factors affect development

3. Know provision in different sectors

4. Understand responsibilities of early years worker

5. Understand how to support development & need

6. Know own learning style & relevant study skills

5. Understand how to support children through transitions

4. Understand care routines support independence, health, safety & well-being

3. Understand factors affecting holistic development

2. Understand importance of observation & assessments & how they support development

1. Understand pattern of holistic child development

## O2- Development & Wellbeing 0-5

### 1.4 - Food Safety

1.4.4 Role of EHO

1.4.3 Preventative Control Measures

1.4.2 Symptoms & Signs of food induced ill health

1.4.1 Food related causes of ill health

### 1.3 - Health and Safety

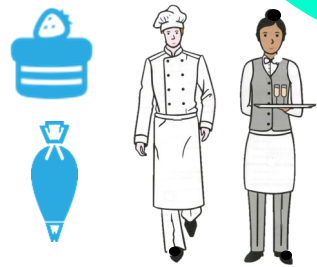
1.3.2 Food Safety- HACCP

1.3.1 Health & Safety- HASAWA

H & C content delivered in Y10 covers all exam content through theory.

Child Development content delivered in Y10 covers Unit 1 & 2 content through theory & internally assessed Tasks.

**Year 11**



External Exam & Internal Assessment

WJEC Hospitality & Catering Level 1/2

**Year 10**

## External exam - Unit 1

### 1.1 - H&C Provision

### 1.2 - Operating in H&C

1.1.1 H&C Providers

1.1.2 Job Roles & Requirements

1.1.3 Working Conditions

1.1.4 Success Factors

1.2.1 Front & Back of House Operation

1.2.2 Customer Requirements

1.2.3 Provision of Specific Needs

## Externally Set Assessment Tasks - Unit 1 & 2

## O1 - Working with Children 0-5

1. Understand Setting & Provision for Children

2. Understand Prep for Placement

3. Understand responsibilities & limits of worker

4. Understand Individual needs for fairness & inclusive practice

5. Know own learning style to develop study

Y9 content covers aspects of GCSE Design and Hospitality and Catering at KS4.



Allergen Anaphylaxis Intolerance Food Poisoning Pathogen  
 Modifying Coagulation Shortening Adaptation Nutrition  
 Deficiency Cholesterol Vegetarian Sustainability Contingency

**Year 9**

Mini Tarts. Pineapple Cake. Bolognese. Chicken Rogan Josh Curry. Pasta Bake. Goujons & Wedges



Each 1/2 pack serving contains				
MED	LOW	MED	HIGH	MED
Calories	Sugar	Fat	Sat Fat	Salt
353	0.9g	20.3g	10.8g	1.1g
18%	1%	29%	54%	18%

Danger zone Cross Contamination Bacteria Temperatures Storage  
 Labelling Dormant Conduction Convection Radiation Macronutrient  
 Micronutrient Reared Assured Food Standards Quality Checks

Breakfast Muffins. Quick Pizza. Chicken Stir Fry. Burgers. Frittata. Pan de Muertos.

Half a year of Design is covered and a half a year of Food Technology

**Year 8**



Half a year of Design is covered and a half a year of Food Technology



Safety 4C's Cleaning Cooking Chilling Cross Contamination Hygiene  
 Mise en place Preparation Ingredients Equipment Healthy Eatwell Guide  
 Balanced Diet Digestion Organic Provenance Grown Fairtrade

Bread. Fruity Granola Bar. Savoury Rice. Fruit Crumble. Carrot and Lentil Soup. Couscous Salad.

**Year 7**



Clean as you go



Food



Aprons must be worn