



# Hospitality and Catering

## BIG PICTURE

### Scheme of Work Module Outline

YEAR	AUTUMN	SPRING	SUMMER
<b>8</b> <b>2019/20</b>	<p><b>Module 1</b>  <b>WHAT IS HOSPITALITY AND CATERING?</b>            Catering in the classroom            Hospitality in Industry</p> <p><b>Module 2</b>  <b>HEALTH AND HYGIENE</b>            Catering in the classroom            Hospitality in Industry</p> <p><b>Module 3</b>  <b>PRACTICAL 1</b>            KNIFE SKILLS            Claw            Bridge</p> <p><b>Module 4</b>  <b>NUTRITION RECAP</b>            EATWELL PLATE            Health Diet</p> <p><b>Module 5</b>  <b>PRACTICAL 2</b>            USING A HOB            Types of Eggs</p> <p><b>Module 6</b>  <b>NUTRITION RECAP</b>            CARBOHYDRATES            Function            PROTEINS            Function            Where can you find them?</p> <p><b>Module 7</b>  <b>PRACTICAL 3</b>            KNEADING AND BAKING            Mini Pizza</p> <p><b>Module 8</b>  <b>NUTRITION RECAP</b>            FATS, VITAMINS AND MINERALS            WATER &amp; DIETARY FIBRE            Functions            Where can you find them?</p>	<p><b>Module 9</b>  <b>PRACTICAL 4</b>            MIXING and BAKING            Biscuits</p> <p><b>Module 10</b>  <b>FOOD PACKAGING</b>            TYPES OF PACKAGING AND            LEGISLATION            Laws about packaging            Examples</p> <p><b>Module 11</b>  <b>PRACTICAL 5</b>            BOILING AND SIMMERING            Spaghetti and Sauce</p> <p><b>Module 12</b>  <b>CONSERVING ENERGY AND WATER</b>            REDUCE, REUSE, RECYCLE            Sustainability</p> <p><b>Module 13</b>  <b>PRACTICAL 6</b>            BAKING, FRYING, BOILING            Potatoes 3 ways</p> <p><b>Module 14</b>  <b>COMMODITIES</b>            TIME OF YEAR/SEASONALITY            Harvest            Availability</p> <p><b>Module 15</b>  <b>PRACTICAL 7</b>            KNEADING AND BAKING            Bread Rolls</p> <p><b>Module 16</b>  <b>COMMODITIES</b>            FOOD MILES            Field to Plate</p>	<p><b>Module 17</b>  <b>PRACTICAL 8</b>            SAUCES, BOILING            Macaroni Cheese</p> <p><b>Module 18</b>  <b>TESTING and RECAP</b>            TEST            Review knowledge learnt</p> <p><b>Module 19</b>  <b>PRACTICAL 8</b>            KNEADING BOILING            Pasta Making</p> <p><b>Module 20</b>  <b>ORGANOLEPTIC</b>            TASTE TESTING            Senses</p> <p><b>Module 21</b>  <b>PRACTICAL 8</b>            MIXING, RUBBING BAKING            Rock Cakes or Scones</p> <p><b>Module 22</b>  <b>TIMEPLAN</b>            SPECIAL REMINDERS            Hot holding, Mise En Place</p> <p><b>Module 23</b>  <b>PRACTICAL 8</b>            SKILLS BUILDING</p> <p><b>Module 24</b>  <b>TESTING and RECAP</b>            TEST            Review knowledge learnt</p>



# DESIGN & TECHNOLOGY

## Technology - RMT

### Scheme of Work Module Outline

YEAR	AUTUMN	SPRING	SUMMER
<b>8</b>  2019/20	<b>A</b>  <b>Module 1</b> <b>HEALTH &amp; SAFETY?</b> Being aware of risks and hazards Personal Protective Equipment Workshop Rules and Protocols  <b>Module 2</b> <b>WORKING WITH TIMBER</b> Natural and Manmade Conversion and Manufacture Properties Common uses Toy Aeroplane – Big Picture/Context  <b>Module 3</b> <b>MARKING OUT</b> Tools & Equipment Measuring skills Working to scale Using templates Marking out the body in Pine Marking out the wings in Ply Manufacturing Diary  <b>B</b>  <b>Module 4</b> <b>CUTTING &amp; SHAPING - BODY</b> Using a Tenon saw and Bench hook Using a Coping saw Using a Chisel Using a Rasp Manufacturing Diary  <b>Module 5</b> <b>CUTTING &amp; SHAPING - WINGS</b> Using a Coping saw Using a Hegner saw Manufacturing Diary  <b>Module 6</b> <b>QUALITY CONTROL 1</b> Sanding and finishing components Applying a finish Manufacturing Diary	<b>A</b>  <b>Module 7</b> <b>ASSEMBLING THE PARTS</b> Fitting the wings PVA and countersunk screws Manufacturing Diary  <b>CAD/CAM</b> Using the laser cutter Adding propellers and wheels Manufacturing Diary  <b>Module 8</b> <b>QUALITY CONTROL 2</b> Sanding and finishing parts Applying a finish Final assembly Manufacturing Diary  <b>Module 9</b> <b>EVALUATING THE PRODUCT</b> Photographic record Gathering feedback from users Testing and Trialing Suggesting modifications  <b>B</b>  <b>Module 10</b> <b>WORKING WITH METAL</b> Origin and Identification Properties & Common uses Pewter casting process Jewellery – Big Picture/Context  <b>Module 11</b> <b>DESIGNING</b> Looking at Nature Drawing skills Testing and trialling in card Ergonomics & Anthropometrics Key sizes Marking out the mould Manufacturing Diary  <b>Module 12</b> <b>CUTTING &amp; SHAPING - MOULD</b> Filing & sanding Manufacturing Diary	<b>A</b>  <b>Module 13</b> <b>CUTTING &amp; SHAPING - CASTING</b> Pouring the pewter Using Hacksaws Drilling holes Shaping the body Cross Filing & Draw Filing Manufacturing Diary  <b>Module 14</b> <b>QUALITY CONTROL 1</b> Testing and adjustment Using wet and dry paper Polishing Adding the cord Manufacturing Diary  <b>Module 15</b> <b>PACKAGING THE PRODUCT 1</b> What is the function of Packaging? What is a blister pack? Mould design and manufacture Vacuum forming  <b>B</b>  <b>Module 16</b> Artwork for card backing Sketching and rendering Using graphics software  <b>Module 17</b> <b>PACKAGING THE PRODUCT 2</b> Vacuum forming Artwork for card backing Assembling the package Manufacturing Diary  <b>Module 18</b> <b>EVALUATING THE PRODUCT</b> Photographic record Gathering feedback from users Testing and Trialing Suggesting modifications

