



Year 8: Our curriculum intent is: The aim of the Art, Design & Technology Derby Moor Curriculum is to ensure that all pupils are inspired to become creative, to develop their practical skills whilst also understanding the unique properties and qualities that different materials have. We also encourage our pupils to experiment, to invent and to create their own design ideas in our workshops, so they can practise their “hands -on” skills and develop a portfolio of work. At Key Stage 3, our curriculum is structured so pupils can build on skills and knowledge year by year; there are frequent cross curricular links to other subjects and topics plus all of the projects we undertake at Key Stage 3 are strongly linked to the relevant GCSE specification and to the world today.						
Term	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer 1	Summer 2
Topic (brief description)	Year 8 will study each module on a rotational basis. All pupils will cover all three subjects over the course of the year.					
	Elmer Project Design & make a multi-functional pen pot and phone holder with a range of finishes.	Technical Drawing Project Pupils create their own 2-point perspective street view	Edo Morales Portrait Project Textile art project focussing on portraits inspired by the artist Edo Morales.	Edo Morales Portrait Project Textile art project focussing on portraits inspired by the artist Edo Morales.	Nutrients in Food Pupils learn about the importance of nutrients and well-balanced diet.	Food Poverty Pupils learn about food poverty in the local area and discover other related factors.
Subject Specific Skills	Designing and rendering in isometric and exploded view. Use of hand tools such as tenon and coping saws, a range of files including needle files	One-point perspective and two-point perspective. Developing rendering skills to produce 3D representation of materials.	Pupils are introduced to textile techniques such as monoprinting and stencilling and will develop and refine applique, embroidery, tie dye technique skills.	Pupils will apply their practical skills learnt in the first half term to their own final piece and evaluate their work.	Pupils will develop their skills working with a range of ingredients making a variety of dishes and show understanding of the principles of nutrition and health	Pupils will learn about what food poverty is and related factors. Pupils will also learn about seasonality, processing and manufacturing foods.
Previous Links	National Curriculum link to KS3 and reference to previous skills from KS2 are available to demonstrate how the Design & Technology Curriculum, strengthens students prior learning and develops these skills further in preparation for KS4. Technology Student is a useful website for extra reading on design and technology curriculum.					
Cross-curricular Skills	Maths: measuring materials and working with accuracy. Science: understanding material properties and environmental issues. English: opportunities for extended writing and reading aloud. Art: increase proficiency in handling a range of materials	Maths: using rulers and working with accuracy. English: opportunities for extended writing and reading aloud. Art: increase proficiency in handling a range of materials	Art: to use a range of media and to analyse their own work and that of others to strengthen the visual impact of their work. English: to consistently evaluate their work and find key information through researching.	Art: to use a range of media and to analyse their own work and that of others to strengthen the visual impact of their work. English: to consistently evaluate their work and find key information through researching.	Maths: measuring and weighing ingredients Science: science behind kneading, boiling/freezing points. Bacteria and food poisoning.	Maths: measuring and weighing ingredients Science: science behind kneading, boiling/freezing points. Bacteria and food poisoning. Geog: issues with poverty across the globe.



Post 16 and beyond: The structure of our curriculum in Key Stage 3 flows into the KS4 and KS5 examined content. In Design & Technology, we provide students with essential skills and knowledge to prepare them for the next step in their lives and equip them with confidence to carry these skills through life wherever that is work or further education. We implement exciting projects that pupils will engage with so it creates a love of learning and helps develop essential life skills e.g. being able to cook a well-balanced meal.





Year 9 Engineering: Our curriculum intent is: The aim of the Art, Design & Technology Derby Moor Curriculum is to ensure that all pupils are inspired to become creative, to develop their practical skills whilst also understanding the unique properties and qualities that different materials have. We also encourage our pupils to experiment, to invent and to create their own design ideas in our workshops, so they can practise their “hands -on” skills and develop a portfolio of work. At Key Stage 3, our curriculum is structured so pupils can build on skills and knowledge year by year; there are frequent cross curricular links to other subjects and topics plus all of the projects we undertake at Key Stage 3 are strongly linked to the relevant GCSE specifications and to the skills employers require in the world of work today. We offer Engineering at Year 9 so pupils can gain an insight to the subject and the various disciplines.						
Term	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer 1	Summer 2
Topic (brief description)	Year 9 will study each module on an hourly basis weekly. All pupils will cover all units over the year but depending on availability of workshops and resources, the order may be different to what is shown below. *All projects have elements which link and sequence well together regardless of order - for example designing skills will develop through doing this a number of times and being exposed to different design situations.					
	Lego Man Project Lego Man Project Guide pupils through a basic design process with attention to assembly and the finer details of making.	Lego Man Project Lego Man Project Guide pupils through a basic design process with attention to assembly and the finer details of making.	Architecture Project Pupils work individually on a community project for Derby Moor Academy to design a new school site.	Architecture Project Pupils work individually on a community project for Derby Moor Academy to design a new school site	Types of Engineering This module focuses on six main types of engineering in industry to give pupils an idea of careers in the Engineering sector. Small practical tasks accompany each lesson.	Orthographic drawing project During this project students will learn basic principles of orthographic projection and create both a hand drawn and CAD version.
Subject Specific Skills	Health and Safety within the workshop; interpreting design briefs, Rendering, Designing, Making: fine cutting, filing, shaping, sanding, priming, assembling, modelling and painting; Evaluating and refining for modifications.	Health and Safety within the workshop; interpreting design briefs, Rendering, Designing, Making: fine cutting, filing, shaping, sanding, priming, assembling, modelling and painting; Evaluating and refining for modifications.	Designing and technical drawing skills; elevations, floor plans, sectional. Modelling with papers and boards, using craft knives safely and accurately. Self and peer assessment.	Designing and technical drawing skills; elevations, floor plans, sectional. Modelling with papers and boards, using craft knives safely and accurately. Self and peer assessment.	Development of designing and technical drawing skills, CAD and research skills.	Students will learn how to use drawing boards, learn key terminology, line thicknesses, iconic products, reverse engineering and tolerances. Students will learn about 3D software (Sketchup) and produce a 3D model and orthographic projection.



Previous Links	National Curriculum link to KS3 and reference to previous skills from KS2 are available to demonstrate how the Design & Technology Curriculum, strengthens students prior learning and develops these skills further in preparation for KS4. Technology Student is a useful website for extra reading on design and technology curriculum.
Cross-curricular Skills	Maths: measuring materials and working accurately. Science: understanding material properties, environmental issues and COSHH. Art: Increase proficiency in handling a range of materials Computing: use of computer aided design PLTS: independent enquirers, creative thinkers, reflective learners, team workers, self-managers, effective participants. Technology/DT: Designing, making and evaluating
Post 16 and beyond: The structure of our curriculum in Key Stage 3 flows into the KS4 and KS5 examined content. In Engineering at year 9, we have two routes pupils can take at GCSE, both courses give pupils the skills necessary to study Design & Technology at KS5 and beyond. We provide students with essential skills and knowledge to prepare them for the next step in their lives and equip them with confidence to carry these skills through life wherever that is work or further education. We implement exciting projects that pupils will engage with so it creates a love of learning and helps develop essential life skills even if pupils do not choose GCSE or A Level Design & Technology.	



Year 9 Food Technology: Our curriculum intent is: The aim of the Art, Design & Technology Derby Moor Curriculum is to ensure that all pupils are inspired to become creative, to develop their practical skills whilst also understanding the unique properties and qualities that different materials have. We also encourage our pupils to be adventurous and adapt recipes to their own preference and dietary needs. At Key Stage 3, our curriculum is structured so pupils can build and embed thier skills and knowledge year by year; there are frequent cross curricular links to other subjects and topics plus all of the projects we undertake at Key Stage 3 are strongly linked to the relevant KS4 specification we offer (hospitality and catering) and to the skills employers require in industry.						
Term	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer 1	Summer 2
Topic (brief description)	Year 9 will study each module on an hourly basis weekly. All pupils will get the opportunity to cook dishes and pupil premium support is available. Theory lessons support the practical sessions within each unit.					
	Diet, Health & Nutrition Develop knowledge and understanding of functional and nutritional properties of food.	Food Science: Sugars & Syrups Develop and knowledge and understanding of a variety of different sugars and why they are added to foods.	Methods of Preservation & Cooking Investigate the different methods of cooking and preserving foods through theoretical and practical ways.	<i>Each of the previous SOW are spread over the first two full terms</i>	Specific Dietary Requirements Learn about diet related health conditions & how different foods can affect people.	Where Food Comes From Insight on how produce is grown, reared and caught. Ethics behind types of farming and food miles and the impact these can have.
Subject Specific Skills	Knife Skills, prepare, combine and shape ingredients. Prep of fruit and vegetables - Cut, mash, shred, deseed etc, Dry heat and fat based methods, using the oven, shaping and finishing a dough, test for readiness.	Food preparation skills, ingredients and equipment. Knife skills, select and adjust cooking process. Use of equipment. Water based methods of cooking. Making shaping, finishing a dough. judge and manipulate sensory properties	Cutting and working with raw and cooked meat, creating seasoning/coating. Rolling, shaping and combining a range of ingredients. Combining wet and dry mixtures, creating even batches. Using the oven, hob, microwave.	<i>See to the left.</i>	Weighing & measuring. Blending and combining wet and dry mixture. Seasoning and adapting seasoning. Working with raw fish and meat. Create and form burgers. Present professionally.	Knife skills, boiling, roasting, seasoning, combining. Carry out the reduction method and a adapt recipe.
Previous Links	National Curriculum link to KS3 and reference to previous skills from KS2 are available to demonstrate how the Design & Technology Curriculum, strengthens students prior learning and develops these skills further in preparation for KS4. Technology Student is a useful website for extra reading on design and technology curriculum.					
Cross-curricular Skills	Maths: Weighing and Measuring ingredients. Science: Links to micro-organisms in both the production of food and how it helps the food industry, as well as the need to keep food safe. Geography: Where does our food come from? How does it get here/food miles. English: Evaluation and comprehension. Art: presenting work in an aesthetically pleasing manner DT: Sequencing and logical thinking.					



Post 16 and beyond: The structure of our curriculum in Key Stage 3 flows into the KS4 examined content. In Food, Hospitality and Catering, we provide students with essential skills and knowledge to prepare them for the next step in their lives and equip them with confidence to carry these skills through life wherever that is work or further education and of course influencing a healthy diet. We implement exciting dishes that pupils and families will engage with and are mainly savoury as advised by the national curriculum. Our units create a love of learning and helps develop essential life skills even if pupils do not choose Hospitality and catering for Key Stage 4.



Year 10 Hospitality and Catering: Our curriculum intent is: The aim of the Art, Design & Technology Derby Moor Curriculum is to ensure that all pupils are inspired to become creative, to develop their practical skills whilst also understanding the unique properties and qualities that different materials have. We also encourage our pupils to be adventurous and adapt recipes to their own preference and dietary needs. At Key Stage 4, our curriculum is based from exam board specification which enables pupils to develop key skills and knowledge required in order to move forward in this sector for post-16 and beyond or for their own culinary skills for their future.						
Term	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer 1	Summer 2
Topic (brief description)	WJEC Level 1/2 Vocational Award in Hospitality and Catering enables learners to gain knowledge, understanding and skills relating to the hospitality and catering sector. The qualification is made up of two mandatory units: Unit 1 The Hospitality and Catering Industry and Unit 2 Hospitality and Catering in Action These units help learners develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to consider to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication. Year 10 is centered around advanced skills building with practical and exam-based theory.					
	Exam Based Theory Unit 1 AC4 - Pupils will learn about how food can cause ill health.	Exam based theory Unit 1 AC1 - Pupils will learn about the Environment in which hospitality and catering providers operate Exam based theory Unit 1 AC1 - Pupils will learn about the Environment in which hospitality and catering providers operate		Exam based theory Unit 1 AC2 - Pupils will learn how hospitality and catering provisions operate	Exam based theory Unit 1 AC3 – Pupils will learn about personal safety, risks and hazards in the workplace. Unit 1 AC5 - Pupils will be able to propose a hospitality and catering provision to meet specific requirements	Exam based theory Revision in preparation for the Unit 1 exam in June
Subject Specific Skills	Describe food related causes of ill Health; describe the role and responsibilities of the Environmental Health Officer (EHO); describe food safety legislation; describe common types of food Poisoning; describe the symptoms of food induced ill health.	Describe the structure of the H&C industry; analyse job requirements within the hospitality and catering industry; describe working conditions of different job roles across the H&C industry; explain factors affecting the success of H&C Providers.		Describe the operation of the kitchen; describe the operation of front of house; explain how H&C provision meet customer requirements.	Describe personal safety responsibilities in the workplace; identify risks to personal safety in H&C ; recommend personal safety control measures for H&C workplaces.	<i>Covering all skills learnt in the past five terms, see left.</i>



Previous Links	National Curriculum link to KS3 and reference to previous skills from KS2 are available to demonstrate how the Design & Technology Curriculum, strengthens students prior learning and develops these skills further in preparation for KS4. Technology Student is a useful website for extra reading on design and technology curriculum.
Cross-curricular Skills	
Post 16 and beyond: The structure of our curriculum in Key Stage 3 flows into the KS4 examined content. In Food, Hospitality and Catering, we provide students with essential skills and knowledge to prepare them for the next step in their lives and equip them with confidence to carry these skills through life wherever that is work or further education and of course influencing a healthy diet. We implement exciting dishes that pupils and families will engage with and are mainly savoury as advised by the national curriculum. Our units create a love of learning and helps develop essential life skills even if pupils do not choose Hospitality and catering for Key Stage 4.	



Year 11 Hospitality and Catering: Our curriculum intent is: The aim of the Art, Design & Technology Derby Moor Curriculum is to ensure that all pupils are inspired to become creative, to develop their practical skills whilst also understanding the unique properties and qualities that different materials have. We also encourage our pupils to be adventurous and adapt recipes to their own preference and dietary needs. At Key Stage 4, our curriculum is based from exam board specification which enables pupils to develop key skills and knowledge required in order to move forward in this sector for post-16 and beyond or for their own culinary skills for their future.

Term	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer 1	Summer 2
Topic (brief description)	WJEC Level 1/2 Vocational Award in Hospitality and Catering enables learners to gain knowledge, understanding and skills relating to the hospitality and catering sector. The qualification is made up of two mandatory units: Unit 1 The Hospitality and Catering Industry and Unit 2 Hospitality and Catering in Action These units help learners develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication. Year 10 is centered around advanced sills building with practical and exam based theory.					
	Unit 2 Theory – Hospitality and Catering in Action - Pupils will learn how to safely plan, prepare, cook and present nutritional dishes.	Unit 2 Theory – Hospitality and Catering in Action - Pupils will learn how to safely plan, prepare, cook and present nutritional dishes.	Unit 2 Theory - Hospitality and Catering in Action & NEA write up	Unit 2 Theory - Hospitality and Catering in Action & NEA write up	Unit 2 Theory - Hospitality and Catering in Action & NEA write up	
Subject Specific Skills	Show understanding of the importance of nutrition when planning menus; understand menu planning; be able to cook dishes; develop techniques such as; Weighing and measuring, Chopping, Shaping, Peeling, Whisking, Melting, Rub-in, Sieving, Segmenting, Slicing, Hydrating, Blending. Pupils will also develop skills by; Boiling, Blanching, Poaching, Braising, Steaming, Baking, Roasting, Grilling (griddling), Frying, Chilling, Cooling, Hot holding. Pupils will also develop presentation technique skills for example; Portion control, Position on serving dish, Garnish, Creativity.		Describe functions of nutrients in the human body; compare nutritional needs of specific groups; explain characteristics of unsatisfactory nutritional intake; explain how cooking methods impact on nutritional value; explain how dishes on a menu address environmental issues; explain how dishes on a menu address environmental issues; explain how menu dishes meet customer needs; plan production of dishes for a menu; use techniques in preparation of commodities; assure quality of commodities to be used in food preparation; use techniques in cooking of commodities; complete dishes using presentation techniques; use food safety practices.			
Previous Links	National Curriculum link to KS3 and reference to previous skills from KS2 are available to demonstrate how the Design & Technology Curriculum, strengthens students prior learning and develops these skills further in preparation for KS4. Technology Student is a useful website for extra reading on design and technology curriculum.					
Cross-curricular Skills	Maths: Weighing, measuring, time management, portion control. English: Reading recipes and methods, analytical writing. Science: the selection, preservation, processing, packaging, distribution, and use of safe food. Geography: Food from countries, cultures and religions.					



	Art & Design: Presentation of dishes and foods, proportions, colour, texture etc.
--	---

Post 16 and beyond: The structure of our curriculum in Key Stage 3 flows into the KS4 examined content so pupils will be re-calling information as. In Food, Hospitality and Catering, we provide students with essential skills and knowledge to prepare them for the next step in their lives and equip them with confidence to carry these skills through life wherever that is work or further education and of course influencing a healthy diet. We implement exciting dishes that pupils and families will engage with and are mainly savoury as advised by the national curriculum. Our units create a love of learning and helps develop essential life skills even if pupils do not choose Hospitality and catering for Key Stage 4.

