

Engineering - Year 9 Discovering Long Term Curriculum Map

TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
1A: Understand engineering sectors, products and organisations, and how they interrelate 1 out of 5 lesson focus practical skills development	1A: Understand engineering sectors, products and organisations, and how they interrelate 1 out of 5 lesson focus practical skills development	1A: Understand engineering sectors, products and organisations, and how they interrelate 1 out of 5 lesson focus practical skills development	1B: Explore engineering skills through the design process 1 out of 5 lesson focus practical skills development	1B: Explore engineering skills through the design process 1 out of 5 lesson focus practical skills development	1B: Explore engineering skills through the design process 1 out of 5 lesson focus practical skills development
ASSESSMENT Formative	ASSESSMENT Formative	ASSESSMENT Summative – BTEC Coursework write-up	ASSESSMENT Formative	ASSESSMENT Formative	ASSESSMENT Summative – BTEC Coursework write-up

Engineering - Year 10 Consolidating Long Term Curriculum Map

TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
1A: Understand engineering sectors, products and organisations, and how they interrelate	1A: Understand engineering sectors, products and organisations, and how they interrelate	1B: Explore engineering skills through the design process	1B: Explore engineering skills through the design process		
ASSESSMENT Formative	ASSESSMENT Summative – BTEC Coursework write-up	ASSESSMENT Formative	ASSESSMENT Summative – BTEC Coursework write-up	ASSESSMENT	ASSESSMENT

Health and Social Care - Year 9 Long Term Curriculum Map

TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
Component 1: Understanding human growth and development across life stages and the factors that affect it.	Component 1: Understanding human growth and development across life stages and the factors that affect it.	Component 1: Understanding human growth and development across life stages and the factors that affect it.	Component 1: Understanding human growth and development across life stages and the factors that affect it.	Component 1: Understanding human growth and development across life stages and the factors that affect it.	Component 1: Understanding human growth and development across life stages and the factors that affect it.
Task A: Human Growth and Development across the life stages	Task A: Human Growth and Development across the life stages	Task A: Human Growth and Development across the life stages	Task B: Factors affecting growth and development.	Task B: Factors affecting growth and development.	Task B: Factors affecting growth and development.
ASSESSMENT – Internal Moderation	ASSESSMENT – Internal Moderation	ASSESSMENT – BTEC Assessment Framework (A.2D1 A.2M1 A.2P2 A.2P1 A.1M2 A.1M1 A.1P2 A.1P1)	ASSESSMENT – Internal Moderation	ASSESSMENT – Internal Moderation	ASSESSMENT – BTEC Assessment Framework (B.2D2 B.2M2 B.2P4 B.2P3 B.1M4 B.1M3 B.1P4 B.1P3)

Hospitality and Catering - Year 9 Discovering Long Term Curriculum Map

TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
<p>Laws & Legislation linked to the H&C industry.</p> <p>Fitness for work – uniform/illness. Food safety control measures & sources of physical & chemical contamination.</p> <p>Role of EHO & powers of enforcement.</p> <p>Knife skills & terms for the different vegetable cuts.</p> <p>Use of small equipment – Food processor/ blender.</p> <p>Equipment used for portion control.</p> <p>Production of high risk foods: chicken, burgers, cheesecake & mousse</p>	<p>Discover the variety of job roles within the H&C industry.</p> <p>Find out about the types of outlets in the H&C industry.</p> <p>Understand thickening agents –how they work and the best ingredients to use to thicken a variety of sauces and dishes.</p> <p>Develop cake and pastry making skills.</p>	<p>Develop an awareness of the different conditions/requirements of different job roles.</p> <p>Identify commercial and non-commercial establishments.</p> <p>Use of biological raising agents – bread making, functions & role of the ingredients.</p> <p>The function and role of eggs.</p>	<p>The layout of catering kitchens.</p> <p>Specialist equipment found in catering kitchens.</p> <p>The use and role of cereal products</p> <p>Dairy products function in products and their nutritional role.</p>	<p>Nutrition – macro & micro nutrients and their function in the body.</p> <p>Illness caused by lack of various nutrients.</p> <p>Menus for different dietary needs- Life stage</p> <p>Special diets</p> <p>Protein complementation</p> <p>Food intolerances</p> <p>The effects of different cooking methods on nutrients.</p>	<p>Factors to be considered when planning menus.</p> <p>Menus for different establishments – costing/profit/economy.</p> <p>Revision.</p>
<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination. 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination

Hospitality and Catering - Year 10 Consolidation Long Term Curriculum Map

TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
<p>Job roles & factors affecting the success of different catering establishments.</p> <p>Preparation for the brief: Identifying the clients, nutritional needs/ dietary requirements.</p> <p>Factors affecting menu choices.</p> <p>Four possible solutions</p> <p>Planned production of two dishes & suitable accompaniments for the menu.</p> <p>Production of the dishes in examination conditions.</p> <p>Application of knowledge</p>	<p>Preparation for the brief :</p> <p>Identifying the clients, nutritional needs/ dietary requirements.</p> <p>Factors affecting menu choices.</p> <p>Four possible solutions</p> <p>Planned production of two dishes & suitable accompaniments for the menu.</p> <p>Production of the dishes in examination conditions.</p> <p>Application of knowledge</p> <p>Review of brief – improvements etc.</p>	<p>BRIEF: Bake Off .</p> <p>Identifying the clients, nutritional needs/dietary requirements.</p> <p>Effects of nutritional deficiencies –visible & invisible</p> <p>Application of knowledge</p> <p>Review of brief – improvements etc.</p>	<p>Brief: Bake off (continued)</p> <p>Identifying the clients, nutritional needs/dietary requirements.</p> <p>Factors affecting menu choices.</p> <p>Four possible solutions</p> <p>Planned production of two dishes & suitable accompaniments for the menu.</p> <p>Production of the dishes in examination conditions.</p> <p>Application of knowledge</p> <p>Review of brief – improvements etc.</p>	<p>Brief: Healthy & nutritious meals for two client groups.</p> <p>Identifying the clients, nutritional needs/dietary requirements.</p> <p>Effects of dietary deficiencies of vitamins & minerals.</p> <p>Factors affecting menu choices.</p> <p>Application of knowledge</p> <p>Review of brief – improvements etc.</p>	<p>Brief: Healthy & nutritious meals for two client groups.</p> <p>Identifying the clients, nutritional needs/ dietary requirements.</p> <p>Factors affecting menu choices.</p> <p>Four possible solutions</p> <p>Planned production of two dishes & suitable accompaniments for the menu.</p> <p>Production of the dishes in examination conditions.</p> <p>Application of knowledge</p> <p>Review of brief – improvements etc.</p> <p>Preparation for y11.</p>
<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination 	<p>ASSESSMENT</p> <ul style="list-style-type: none"> • Range of practical dishes produced • Student completed booklets • Homework linked to projects/practical work • End of unit test/ examination

Travel & Tourism - Year 9 Long Term Curriculum Map

TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
Component 1: Travel and Tourism Organisations and Destinations	Component 1: Travel and Tourism Organisations and Destinations	Component 1: Travel and Tourism Organisations and Destinations	Component 1: Travel and Tourism Organisations and Destinations	Component 1: Travel and Tourism Organisations and Destinations	Component 1: Travel and Tourism Organisations and Destinations
Task A: Investigate the aims of UK travel and tourism organisations	Task A: Investigate the aims of UK travel and tourism organisations	Task A: Investigate the aims of UK travel and tourism organisations	Task B: Explore travel and tourism and tourist destinations	Task B: Explore travel and tourism and tourist destinations	Task B: Explore travel and tourism and tourist destinations
ASSESSMENT – Internal Moderation	ASSESSMENT – Internal Moderation	ASSESSMENT – BTEC Assessment Framework (A.2D1 A.2M1 A.2P2 A.2P1 A.1M2 A.1M1 A.1P2 A.1P1)	ASSESSMENT – Internal Moderation	ASSESSMENT – Internal Moderation	ASSESSMENT – BTEC Assessment Framework (B.2D2 B.2M2 B.2P4 B.2P3 B.1M4 B.1M3 B.1P4 B.1P3)