

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
	Engine€	ering - Year 10 Consolida	iting Long Term Curricul	lum 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	Component 1: Understanding human growth and development across life stages and the	Component 1: Understanding human growth and development across life stages and the factors	Component 1: Understanding human growth and development across life stages and the	Component 1: Understanding human growth and development across life stages and the	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	factors that affect it. Task A: Human Growth and Development across the life stages	that affect it. Task A: Human Growth and Development across the life stages	factors that affect it. Task B: Factors affecting growth and development.	factors that affect it. Task B: Factors affecting growth and development.	factors that affect it. 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
Laws & Legislation linked to the H&C industry. Fitness for work — uniform/illness. Food safety control measures & sources of physical & chemical contamination. Role of EHO & powers of enforcement. Knife skills & terms for the different vegetable cuts. Use of small equipment — Food processor/ blender. Equipment used for portion control. Production of high risk foods: chicken,burgers, cheesecake & mousse	Discover the variety of job roles within the H&C industry. Find out about the types of outlets in the H&C industry. Understand thickening agents –how they work and the best ingredients to use to thicken a variety of sauces and dishes. Develop cake and pastry making skills.	Develop an awareness of the different conditions/requirements of different job roles. Identify commercial and non-commercial establishments. Use of biological raising agents – bread making, functions & role of the ingredients. The function and role of eggs.	The layout of catering kitchens. Specialist equipment found in catering kitchens. The use and role of cereal products Dairy products function in products and their nutritional role.	Nutrition – macro & micro nutrients and their function in the body. Illness caused by lack of various nutrients. Menus for different dietary needs-Life stage Special diets Protein complementation Food intolerances The effects of different cooking methods on nutrients.	Factors to be considered when planning menus. Menus for different establishments – costing/profit/economy. Revision.
ASSESSMENT	ASSESSMENT	ASSESSMENT	ASSESSMENT	ASSESSMENT	ASSESSMENT
 Range of practical dishes produced 	 Range of practical dishes produced 	 Range of practical dishes produced 	 Range of practical dishes produced 	 Range of practical dishes produced 	 Range of practical dishes produced
 Student completed 	Student completed	Student completed	Student completed	Student completed	Student completed
booklets	booklets	booklets	booklets	booklets	booklets
Homework linked to projects/practical	Homework linked to projects/practical	Homework linked to projects/practical	Homework linked to projects/practical	Homework linked to projects/practical	Homework linked to projects/practical
projects/practical work	projects/practical work	projects/practical work	projects/practical work	projects/practical work	projects/practical work
End of unit test/	End of unit test/	End of unit test/	End of unit test/	End of unit test/	End of unit test/
examination.	examination	examination	examination	examination	examination



Hospitality and Catering - Year 10 Consolidation Long Term Curriculum Map					
TERM 1A	TERM 1B	TERM 2A	TERM 2B	TERM 3A	TERM 3B
Job roles & factors	Preparation for the	BRIEF: Bake Off .	Brief: Bake off	Brief: Healthy &	Brief: Healthy &
affecting the success of	brief :	Identifying the clients,	(continued)	nutritious meals for two	nutritious meals for two
different catering	Identifying the clients,	nutritional needs/dietary	Identifying the clients,	client groups.	client groups.
establishments.	nutritional needs/	requirements.	nutritional	Identifying the clients,	Identifying the clients,
Preparation for the	dietary requirements.	Effects of nutritional	needs/dietary	nutritional	nutritional needs/
brief: Identifying the	Factors affecting menu	deficiencies –visible &	requirements.	needs/dietary	dietary requirements.
clients, nutritional	choices.	invisible	Factors affecting menu	requirements.	Factors affecting menu
needs/ dietary	Four possible solutions	Application of	choices.	Effects of dietary	choices.
requirements.	Planned production of	knowledge	Four possible solutions	deficiencies of vitamins	Four possible solutions
Factors affecting menu	two dishes & suitable	Review of brief –	Planned production of	& minerals.	Planned production of
choices.	accompaniments for	improvements etc.	two dishes & suitable	Factors affecting menu	two dishes & suitable
Four possible solutions	the menu.		accompaniments for	choices.	accompaniments for
Planned production of	Production of the		the menu.	Application of	the menu.
two dishes & suitable	dishes in examination		Production of the	knowledge	Production of the
accompaniments for	conditions.		dishes in examination conditions.	Review of brief –	dishes in examination
the menu. Production of the	Application of			improvements etc.	conditions.
dishes in examination	knowledge Review of brief –		Application of knowledge		Application of knowledge
conditions.	improvements etc.		Review of brief –		Review of brief –
Application of	improvements etc.		improvements etc.		improvements etc.
knowledge			improvements etc.		Preparation for y11.
ASSESSMENT	ASSESSMENT	ASSESSMENT	ASSESSMENT	ASSESSMENT	ASSESSMENT
Range of practical	Range of practical	Student completed	Range of practical	Student completed	Range of practical
dishes produced	dishes produced	booklets	dishes produced	booklets	dishes produced
Student completed	Student completed	 Homework linked to 	Student completed	Homework linked to	 Student completed
booklets	booklets	projects/practical	booklets	projects/practical	booklets
Homework linked to	Homework linked to	work	Homework linked to	work	 Homework linked to
projects/practical	projects/practical	 End of unit test/ 	projects/practical	 End of unit test/ 	projects/practical
work	work	examination	work	examination	work
 End of unit test/ 	 End of unit test/ 		 End of unit test/ 		 End of unit test/
examination	examination		examination		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 ASSESSMENT – Internal Moderation	Task A: Investigate the aims of UK travel and tourism organisations ASSESSMENT – Internal Moderation	Task A: Investigate the aims of UK travel and tourism organisations ASSESSMENT – BTEC Assessment Framework (A.2D1 A.2M1 A.2P2 A.2P1 A.1M2 A.1M1 A.1P2 A.1P1)	Task B: Explore travel and tourism and tourist destinations ASSESSMENT – Internal Moderation	Task B: Explore travel and tourism and tourist destinations ASSESSMENT – Internal Moderation	Task B: Explore travel and tourism and tourist destinations ASSESSMENT – BTEC Assessment Framework (B.2D2 B.2M2 B.2P4 B.2P3 B.1M4 B.1M3 B.1P4 B.1P3)