



Art, Design & Technology Curriculum Booklet

2019-2020



Art, Design & Technology Teaching Staff

Mr A Glossop – Head of Faculty

Ms G Baffoe

Miss M Doohan





Art, Design & Technology Curriculum Structure

In Year 7-9 technology is taught as a carousel, this means that they rotate between the different disciplines so that they are taught by subject specialists and get to experience the full range of subjects available.


Students have 3 hours of Technology per fortnight and will rotate between subjects every 10 weeks.

As an option subject we offer GCSE Art, BTEC Engineering and WJEC Hospitality & Catering at KS4. Each of these subjects has 6 hours of lessons per fortnight and are delivered in purpose built rooms that are equipped to a very high standard to enable students to work with the full range of materials and techniques.

Bishop Stopford's School Curriculum Overview

Year 7 – Art



	Curriculum Content	Skill Content
Half Term 1	Formal Elements (Shape, Line, Form Colour, tone, composition)	Observational tonal drawing of still life forms (pencil, pen and colouring pencil) 
Half Term 2	Formal Elements (Shape, Line, Form Colour, tone, composition)	
Half Term 3	Rotation 2	
Half Term 4		
Half Term 5	Rotation 3	
Half Term 6		
How is Art taught?	Art is delivered as part of the Technology Carousel in Year 7, Students have 3 sessions per 2-week cycle over a 10-week period, before rotating onto the next specialism.	

Examples of Home Learning Tasks	Students will draw objects/images based on the area of study in lessons. Students are expected to spend 30 minutes on drawing tasks at home.
Assessment Tasks, Methods & Frequency	Assessment tasks to be completed at the end of the rotation
Equipment That Students Need	(For home learning) Paper, pencil and colouring pencil.

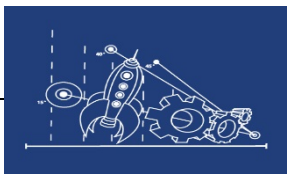
Parents / Carers can help their child by:	Ensuring they spend the maximum time expected to complete homework.
Useful Websites	www.tate.org.uk www.nationalgallery.org.uk www.vam.ac.uk www.britishmuseum.org www.serpentinegalleries.org
Extra-curricular Opportunities	Art club – Tuesday Lunchtime



Who do I contact	Mr. A Glossop – Head of Art, Design & Technology	aglossop@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 7 – Design & Technology - Engineering

	Curriculum Content	Skill Content
Half Term 1	The desk tidy project - students utilise the tools and machinery in the workshop in order to create a prototype device for storing stationary whilst improving their knowledge of health and safety as well as working with woods and metals.	In the Engineering department year 7 students take on the role of young Engineers, engaging in creative projects that aim to develop their research, design, manufacturing and evaluative skills. Key areas of focus: <ul style="list-style-type: none"> • Product analysis • Drawing skills • Product evaluation • Introduction to workshop skills • Introduction to electronic skills • Introduction to material science • Team working
Half Term 2	The Buzz project - students engage in the use of electronic equipment in order to produce an electrical toy whilst learning about electronic and plastics theory.	
Half Term 3	Rotation 2	
Half Term 4		
Half Term 5		
Half Term 6		
How is Engineering Taught?	Frequency: 3 sessions per 2-week cycle over a 10-week period, before students rotate onto the next specialism. Sessions are delivered through projects delivering a mixture of theory and practical skills.	


Examples of Home Learning Tasks	In order to deepen understanding in topics or to consolidate learning, HL tasks are issued throughout the projects. These range from design-based activities to research.
Assessment Tasks, Methods & Frequency	Students are tested on their knowledge, understanding or practical skills throughout their projects. Formal assessment is made twice in the form of an assessed piece of work and an end of topic test.
Equipment That Students Need	All students require basic writing and drawing equipment including: pens, pencils, a compass, a 30 cm ruler, an eraser, and a sharpener.

Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Ensuring they have their equipment with them for all engineering lessons. • Ensuring students have recorded their IT login details for school computers, google classroom and Bromcom in their planners including their printing code. • Ensuring students complete their HL tasks to deadline.
Useful Websites	http://www.technologystudent.com The website above contains a plethora of relevant Dt and Engineering information and tasks. Google Classroom All students will be provided with login details to GC where engineering resources will be posted. BromCom All students will be provided with Bromcom login details where home learning task details can be found
Extra-curricular Opportunities	Lunch times and after school session are available to students by request to complete project work/ HL tasks.

Who do I contact	Mr. A Glossop – Head of the Art, Design and Technology Faculty aglossop@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 7 – Design & Technology – Food Technology

	Curriculum Content	Skill Content
Half Term 1	Healthy Snacks:	<p>In the Food and Technology department year 7 students take on the role of junior Chefs, engaging in creative projects that aim to develop their research, design, planning, making presenting and evaluative skills.</p> <p>Key areas of focus:</p> <ul style="list-style-type: none"> • Research • Task analysis • Making tasks • Nutritional snack analysis • Nutrition • Product evaluation • Teamwork.
Half Term 2	This project educates our learners into making healthy food choices, understanding the Eat well guide for a balanced diet (The UK Food Standard Agency) and understanding the nutritional functions of the food they eat. Students utilise the basic equipment in the kitchen in order to create nutritious snacks whilst improving their knowledge on health and safety as well as cooking with a range of ingredients.	
Half Term 3	 <p>Rotation 2</p>	
Half Term 4		
Half Term 5	Rotation 3	
Half Term 6		
How is Design & Technology Taught?	3 sessions per 2-week cycle over a 10-week period before students rotate onto the next specialism. Sessions are delivered through projects delivering a mixture of theory and practical skills.	

Examples of Home Learning Tasks	In order to deepen understanding in topics or to consolidate learning, HL tasks are issued throughout the projects. These range from design-based activities to research.
Assessment Tasks, Methods & Frequency	Practical assessment every other week Students are tested on their knowledge, understanding or practical skills throughout their projects. Formal Assessment is made twice in the form of an assessed piece in their 5 th week and at the end of the rotation.
Equipment That Students Need	<i>Recipes, time-plans Pencils, pens, eraser, sharpener, ruler. For practical lesson: Container and a bag to take food home</i>

Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Ensuring they have their writing/ drawing equipment with them for all food lessons. • Ensuring students have the correct ingredients in the correct quantities for each practical OR ingredients are pre-paid through parent pay. • Ensuring students complete their HL tasks to deadlines.
Useful Websites	<p>http://www.technologystudent.com The website above contains a plethora of relevant Dt and Engineering information and tasks.</p> <p><u>Google Classroom</u> All students will be provided with login details to GC where engineering resources will be posted.</p> <p><u>BromCom</u> All students will be provided with Bromcom login details where home learning task details can be found</p>
Extra-curricular Opportunities	<i>Food Technology-Lunch times and after school session are available to students by request to complete project work.</i>

Who do I contact	Ms. G Baffoe - Food teacher	gbaffoe@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 8 – Art

	Curriculum Content	Skill Content
Half Term 1	Contextual Studies (Paul Cezanne / Kente Designs / Pontillism / Aboriginal Art)	Tonal drawing of still life, tonal painting of secondary source image, Relief sculpture through papier mache, Drawing the correct proportion of facial features on the face, Using carbon paper to transfer images into sketchbook. Arranging shapes into patterns.
Half Term 2		
Half Term 3	Rotation 2	
Half Term 4		
Half Term 5	Rotation 3	
Half Term 6		
How is Art Taught?	Art is delivered as part of the Technology Carousel in Year 8, Students have 3 sessions per 2-week cycle over a 10-week period, before rotating onto the next specialism.	

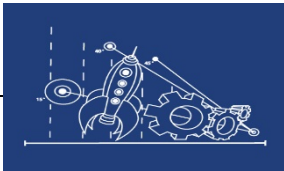
Examples of Home Learning Tasks	Students will draw objects/images based on the area of study in lessons. Students are expected to spend 30 minutes on drawing tasks at home.
Assessment Tasks, Methods & Frequency	Assessment tasks to be completed at the end of each rotation
Equipment That Students Need	(For home learning) Paper, pencil and colouring pencils.

Parents / Carers can help their child by:	Ensuring they spend the maximum time expected to complete homework.
Useful Websites	www.tate.org.uk www.nationalgallery.org.uk www.vam.ac.uk www.britishmuseum.org www.serpentinegalleries.org
Extra-curricular Opportunities	Art Club every Tuesday

Who do I contact	Mr A Glossop – Head of Art, Design & Technology Faculty aglossop@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 8 – Design & Technology - Engineering


	Curriculum Content	Skill Content
Half Term 1	<p>Clock Project Students engage in the analysis, design and development of a working analogue clock to meet the needs of an identified client. This project sees students develop their understanding of workshop equipment and computer aided design and manufacture in order to develop an innovative product in a range of modern materials.</p> <p>Rotation 2</p>  <p>Rotation 3</p>	<p>In the Engineering department year 8 students continue their development as young Engineers, engaging in creative projects that aim to build on the skills taught in year 7. Key areas of focus:</p> <ul style="list-style-type: none"> • Extracting technical information from a range of sources. • Computer aided design skills • Computer aided manufacturing skills • Workshop skills. • Material focus- polymers • Team working
Half Term 2		
Half Term 3		
Half Term 4		
Half Term 5		
Half Term 6		
How is Design & Technology Taught?	<p>Frequency: 3 sessions per 2 week cycle over a term.</p> <p>Sessions are delivered through projects delivering a mixture of theory and practical skills.</p>	

Examples of Home Learning Tasks	In order to deepen understanding in topics or to consolidate learning, HL tasks are issued throughout the projects. E.g. Material properties research, manufacturing methods research and design development.
Assessment Tasks, Methods & Frequency	Students are tested on their knowledge, understanding or practical skills throughout their projects. Formal assessment is made twice in the form of an assessed piece of work and an end of topic test.
Equipment That Students Need	All students require basic writing and drawing equipment including; pens, pencils, a compass, a 30 cm ruler, an eraser, and a sharpener.

Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Ensuring they have their equipment with them for all engineering lessons. • Ensuring students have recorded their IT login details for school computers, google classroom and Bromcom in their planners including their printing code. • Ensuring students complete their Home Learning tasks to deadline.
Useful Websites	<p>http://www.technologystudent.com The website above contains a plethora of relevant Dt and Engineering information and tasks.</p> <p><u>Google Classroom</u> All students will be provided with login details to GC where engineering resources will be posted.</p> <p><u>BromCom</u> All students will be provided with Bromcom login details where home learning task details can be found.</p>
Extra-curricular Opportunities	Lunch time and after school session are available to students by request to complete project work/ HL tasks.

Who do I contact	Mr A Glossop – Head of the Art, Design and Technology Faculty aglossop@bishopstopfords.enfield.sch.uk
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Year 8 – Design & Technology – Food Technology

	Curriculum Content	Skill Content
Half Term 1	<p>The Great British Menu: The Great British Menu is a project that links with the national citizenship agenda on educating our learners on our immensely varied British cuisine. One of the national identities of every country is the variety of cuisines available to its citizens. This can be unique to them or inspired by other cultures. The year 8 project begins with students learning about Traditional British dishes, before moving into modern British multi-cultural dishes.</p> 	<p>In the Food Technology department year 8 students continue their development as junior Chefs, engaging in creative projects that aim to build on the skills taught in year 7.</p> <p>Key areas of focus:</p> <ul style="list-style-type: none"> • Research skills • Cooking a repertoire of Traditional British dishes. • Cooking British multi-cultural dishes. • Comparing ingredients • Selecting and preparing ingredients • Team working
Half Term 2		
Half Term 3		
Half Term 4		
Half Term 5		
Half Term 6		
How is Design & Technology Taught?	<p>Frequency: 3 sessions per 2 week cycle over a term. Sessions are delivered through projects delivering a mixture of theory and practical skills.</p>	


Examples of Home Learning Tasks	In order to deepen understanding in topics or to consolidate learning, HL tasks are issued throughout the projects. E.g. Dietary requirement research, Special Food groups and Functional properties of ingredients.
Assessment Tasks, Methods & Frequency	<p>Assessment every other week.</p> <p>Students are tested on their knowledge, understanding or practical skills throughout their projects. Formal Assessment is made twice in the form of assessed pieces in midterm and end of rotation.</p>
Equipment That Students Need	<p>Recipes, time-plans Pencils, pens, eraser, sharpener, ruler.</p> <p>For practical lesson: Container and a bag to take food home</p>

Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Ensuring they have their writing/ drawing equipment with them for all food lessons. • Ensuring students have the correct ingredients in the correct quantities for each practical OR ingredients are pre-paid through parent pay. • Ensuring students complete their HL tasks to deadlines.
Useful Websites	<p>https://www.bbc.com/bitesize/subjects/zb8jmp3 (KS3 Food Technology)</p> <p>The BBC bitesize website above contains a plethora of relevant DT and Food information and tasks.</p> <p><u>Google Classroom</u> All students will be provided with login details to GC where Food resources will be posted.</p> <p><u>BromCom</u> All students will be provided with Bromcom login details where home learning task details can be found.</p>
Extra-curricular Opportunities	<i>Food Technology-Lunch times and after school session is available to students by request to complete project work.</i>

Who do I contact	<p>Ms. G Baffoe-Food teacher</p> <p>gbaffoe@bishopstopfords.enfield.sch.uk</p>
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Bishop Stopford's School Curriculum Overview

Year 9 – Art

	Curriculum Content	Skill Content	
Half Term 1	Portrait Drawing	Tonal drawing of still life, tonal painting of secondary source image, Relief sculpture through papier mache, Drawing the correct proportion of facial features on the face, Using carbon paper to transfer images into sketchbook. Arranging shapes into patterns.	
Half Term 2	Comic Strips		
Half Term 3	Rotation 2		
Half Term 4			
Half Term 5			Rotation 3
Half Term 6			
How is Art Taught?	Art is delivered as part of the Technology Carousel in Year 9, Students have 3 sessions per 2-week cycle over a 10-week period, before rotating onto the next specialism.		

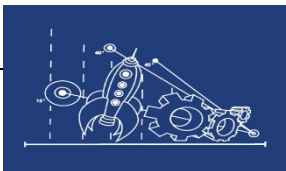
Examples of Home Learning Tasks	Students will draw objects/images based on the area of study in lessons. Students are expected to spend 30 minutes on drawing tasks at home.
Assessment Tasks, Methods & Frequency	Assessment tasks at the end of each rotation
Equipment That Students Need	(For home learning) Paper, pencil, paint and colouring pencil.

Parents / Carers can help their child by:	Ensuring they spend the maximum time expected to complete homework.
Useful Websites	www.tate.org.uk www.nationalgallery.org.uk www.vam.ac.uk www.britishmuseum.org www.serpentinegalleries.org
Extra-curricular Opportunities	TBC

Who do I contact	Mr A Glossop – Head of Art, Design & Technology Faculty aglossop@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 9 – Design & Technology - Engineering

	Curriculum Content	Skill Content		
Half Term 1	<p>MP3 Speaker project</p> <p>Students combine the skills developed through years 7 and 8 in order to design and manufacture a working, electronic, MP3 speaker system. During their project students will be introduced to the different engineering sectors that exist and develop their understanding of these areas, the products produced and historical figures associated with the development of modern products and manufacturing methods.</p>	<p>In the Engineering department year 9 students continue their development as young Engineers, combining and developing further the skills taught in years 7 & 8 whilst developing a wider understanding of the modern engineering world. Key areas of focus:</p> <ul style="list-style-type: none"> • Extracting and communicating technical information through design. • Computer aided design skills • Computer aided manufacturing skills • Electronic skills. • Material focus- Metals • Team working 		
Half Term 2				
Half Term 3			Rotation 2	
Half Term 4				
Half Term 5				Rotation 3
Half Term 6				
How is Engineering Taught?	<p>Frequency: 3 sessions per 2 week cycle over a 10 week period. Sessions are delivered through projects delivering a mixture of theory and practical skills.</p>			

Examples of Home Learning Tasks	In order to deepen understanding in topics or to consolidate learning, HL tasks are issued throughout the projects. E.g. Engineering sectors. Famous historical engineers and Products that changed the world.
Assessment Tasks, Methods & Frequency	Students are tested on their knowledge, understanding or practical skills throughout their projects. Formal assessment is made twice in the form of an assessed piece of work and an end of topic test.
Equipment That Students Need	All students require basic writing and drawing equipment including; Pens, pencils, a compass, a 30 cm ruler, an eraser, and a sharpener.

Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Ensuring they have their equipment with them for all engineering lessons. • Ensuring students have recorded their IT login details for school computers, google classroom and Bromcom in their planners including their printing code. • Ensuring students complete their Home Learning tasks to deadline
Useful Websites	<p>http://www.technologystudent.com</p> <p>The website above contains a plethora of relevant Dt and Engineering information and tasks.</p> <p><u>Google Classroom</u></p> <p>All students will be provided with login details to GC where engineering resources will be posted.</p> <p><u>BromCom</u></p> <p>All students will be provided with Bromcom login details where home learning task details can be found.</p>
Extra-curricular Opportunities	Lunch time and after school session are available to students by request to complete project work/ HL tasks.

Who do I contact	Mr A Glossop – Head of Art, Design & Technology Faculty	aglossop@bishopstopfords.enfield.sch.uk
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Year 9 – Design & Technology – Food Technology

	Curriculum Content	Skill Content
Half Term 1	<p>Taking control of Food costs:</p> <p>With food prices rising, many people today have to manage on a limited food budget. In Year 9 students take on the role of a food journalist and research working for a food magazine. The magazine wants to include an article on rising food costs today and how people are budgeting for food on a set income. Students’ research, plan, prepare, cook and present three dishes that could be included in the article as well as analyse their nutritional content and offer an overall evaluation of the dishes.</p>	<p>In the Food Technology department year 9 students continue their development as junior Chefs, engaging in creative projects that aim to build on the skills taught in year 8. Key areas of focus:</p> <ul style="list-style-type: none"> • Pastry skills- <i>short crust, flaky/puff and choux. Buy in filo as a component</i> • Techniques- <i>Folding-in and whisking methods, the all in one, Rubbing-in and Creaming method.</i> • Bread Making- <i>Sweet dough and Savoury dough</i> • Shaping. • Handling raw meat/poultry- <i>Chicken, steak and mince lamb- meat balls.</i> • Meat alternatives- <i>Quorn, tofu, pulses</i> • Presentation skills. • Evaluation skills
Half Term 2		
Half Term 3		
Half Term 4		
Half Term 5		
Half Term 6		
How is Design & Technology Taught?	<p><i>Frequency: 3 sessions per 2 week cycle over a 10 week period.</i></p> <p><i>Sessions are delivered through mini-projects delivering a mixture of theory and practical skills</i></p>	



Rotation 2

Rotation 3

Examples of Home Learning Tasks	In order to deepen understanding in topics or to consolidate learning, HL tasks are issued throughout the projects. These range from product analysis and design based activities to research.
Assessment Tasks, Methods & Frequency	<i>Practical assessment every other week</i> <i>Students are tested on their knowledge, understanding or practical skills throughout their projects. Formal Assessment is made twice in the form of an assessed piece in their 5th week and at the end of the rotation</i>
Equipment That Students Need	<i>Recipes, time-plans Pencils, pens, eraser, sharpener, ruler.</i> <i>For practical lesson: Container and a bag to take food home</i>

Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Ensuring they have their writing/ drawing equipment with them for all food lessons. • Ensuring students have the correct ingredients in the correct quantities for each practical OR ingredients are pre-paid through parent pay. • Ensuring students complete their HL tasks to deadlines.
Useful Websites	<p>https://www.bbc.com/bitesize/subjects/zb8jmp3 (KS3 Food Technology)</p> <p>The BBC bitesize website above contains a plethora of relevant DT and Food information and tasks.</p> <p><u>Google Classroom</u></p> <p><i>All students will be provided with login details to GC where Food resources will be posted.</i></p> <p><u>BromCom</u></p> <p><i>All students will be provided with Bromcom login details where home learning task details can be found</i></p>
Extra-curricular Opportunities	Lunch times and after school session are available to students by request to complete project work/ HL tasks.

Who do I contact	<p>Ms. G Baffoe-Food teacher</p> <p>gbaffoe@bishopstopfords.enfield.sch.uk</p>
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Bishop Stopford's School Curriculum Overview

Year 10 – Art (GCSE)

	Curriculum Content	Skill Content
Half Term 1	Mock Unit 1 (Coursework portfolio): Ordinary and or Extraordinary	Tonal drawing, oil pastels, water colour painting, Mono-printing, lino-printing, acrylic painting, sculpture, lion-printing and collage
Half Term 2	Mock Unit 1(Coursework portfolio and final outcome): Ordinary and or Extraordinary	
Half Term 3	Enrichment: Tonal drawing and Painting	
Half Term 4	GCSE Unit 1 (Coursework portfolio): I, Me, Mine	
Half Term 5	GCSE Unit 1 (Coursework portfolio): I, Me, Mine	
Half Term 6	GCSE Unit 1 (Coursework portfolio and final outcome): I, Me, Mine	

Exam Board & Specification	EDEXCEL
Examples of Home Learning Tasks	Tasks not complete in lessons to be completed at home.
Assessment Tasks, Methods & Frequency	Final outcome based on portfolio to be completed by autumn term 2, spring term 2 and summer term 2.
Equipment That Students Need	(For home learning) Paper, pencil, paint and colouring pencil.

Parents / Carers can help their child by:	Ensuring they spend the maximum time expected to complete homework.
Useful Websites	www.tate.org.uk www.nationalgallery.org.uk www.vam.ac.uk www.britishmuseum.org www.serpentinegalleries.org
Extra-curricular Opportunities	KS4 Art Club Thursdays after school

Who do I contact	Mr A Glossop – Head of Art, Design & Technology Faculty aglossop@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 11 – Art (GCSE)

	Curriculum Content	Skill Content
Half Term 1	GCSE Unit 1 (Coursework portfolio and final outcome): I, Me, Mine	Tonal drawing, oil pastels, water colour painting, Mono-printing, lino-printing, acrylic painting, sculpture, linocut and collage
Half Term 2	GCSE Unit 1 (Coursework portfolio and final outcome): I, Me, Mine	
Half Term 3	GCSE Unit 2: (Exam Portfolio): TBC by EDEXCEL	
Half Term 4	GCSE Unit 2: (Exam Portfolio): TBC by EDEXCEL	
Half Term 5	GCSE Unit 2: Exam: Final Outcome based on exam portfolio	

Exam Board & Specification	EDEXCEL
Examples of Home Learning Tasks	Tasks not complete in lessons to be completed at home.
Assessment Tasks, Methods & Frequency	Final outcome based on portfolio to be completed by autumn term 2, spring term 2 and summer term 2.
Equipment That Students Need	(For home learning) Paper, pencil, paint and colouring pencil.

Parents / Carers can help their child by:	Ensuring they spend the maximum time expected to complete homework.
Useful Websites	www.tate.org.uk www.nationalgallery.org.uk www.vam.ac.uk www.britishmuseum.org www.serpentinegalleries.org
Extra-curricular Opportunities	KS4 Art Club Thursdays after school

Who do I contact	Mr A Glossop – Head of Art, Design & Technology Faculty aglossop@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 11 – Engineering (BTEC Technical Award)

	Curriculum Content	Skill Content
Context	Students will be undertaking both the coursework for component 2 (a,b,c) and a weekly component 3 (exam) practice in preparation for their second attempt at the exam.	<ul style="list-style-type: none"> • Computer aided design • Computer aided manufacturing • Design realization • Product evaluation • Engineering sectors • Disassembly Methods • Fabrication
Half Term 1	Component 2 A- Understand materials, components and processes for a given engineered product	
Half Term 2	Component 2 B- Investigate a given engineered product using disassembly techniques	
Half Term 3	Component 2 C- Plan the manufacture of and safely reproduce/inspect/test a given engineered component	
Half Term 4		
Half Term 5	Component 3 (externally assessed exam) Responding to an engineering brief. <ul style="list-style-type: none"> • Product analysis • Product evaluation • Design techniques- 3rd angle orthographic projection, rendering, isometric drawings. • Material science • Manufacturing methods 	

Exam board & Specification	Edexcel- L1/2 Btec Tech Award in Engineering
Examples of Home Learning Tasks	<ul style="list-style-type: none"> • Materials research- material properties and uses. • Manufacturing methods- advantages and disadvantages • Writing up coursework content delivered in lesson.
Assessment Tasks, Methods & Frequency	<ul style="list-style-type: none"> • Component 1 (A+B) and Component 2 (A,B,C) internal assessment and external moderation at set deadlines. • Component 3 (Externally assessed exam) Final attempt June 2020 • Internal mock assessments throughout the course
Equipment That Students Need	Pencils, compass, protractor, scientific calculator- pens, eraser, sharpener, ruler.

Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Checking Bromcom and google classroom for home learning tasks including course work related activities. This will also include information on final deadlines for coursework. Failure to meet the deadlines set could • Ensuring learners are committed to a minimum of 1 hr per week working time on coursework tasks. • Ensuring that learners have downloaded and practice with Fusion 360. This is an industry standard design program provided for free. Should your computer not be able to run the program please urge your child to use the school machines during catch up sessions.
Useful Websites	<ul style="list-style-type: none"> • www.technologystudent.com • Google classroom for class resources
Extra-curricular Opportunities	Weekly catch up sessions are held on a Monday- Wednesday lunch time and after school sessions are available Monday and Thursdays.

Who do I contact	Mr A Glossop- Head of Art, Design and Technology Faculty aglossop@bishopstopfords.enfield.sch.uk
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Bishop Stopford's School Curriculum Overview

Year 11 – Hospitality and Catering (WJEC vocational Award)

	Curriculum Content	Skill Content
Context	Students will be undertaking both the external exam on the structure of the hospitality and internally controlled assessment for unit two 2 (LO 1, LO2 and LO 3) Students will plan for four nutritious food and cook and present 2 of the dishes. 3 exam practice will be given in preparation for their second attempt at the exam.	Knife skills Pastry skills- short crust, flaky/puff and choux. Buy in filo as a component Folding-in and Whisking method All in one, Rubbing-in and Creaming method. Bread Making- Sweet dough and Savoury dough Sharpening. Handling raw meat/poultry (Chicken, steak and mince lamb- meat balls, alternative- Quorn, tofu, pulses.) Handling sea food- deboning, fish cake, fresh prawn. Skill of making starters, main food and deserts. Presentation.
Half Term 1	LO1 Understand the environment in which hospitality and catering providers operate and understanding the importance of nutrition when planning a menu.	
Half Term 2	LO2 Understand how hospitality and catering provision operates and understanding menu planning	
Half Term 3	LO3 Understand how hospitality and catering provision meets and be able to cook dishes.	
Half Term 4	LO4 Know how food can cause ill health and be able to propose hospitality and catering provision to meet specific requirement.	
Half Term 5	LO 5 Be able to produce an evidence of portfolio of work to evidence course work. Revision for second attempt on 16 th June 2020. 3 exams practices will be given in preparation for their second attempt at the exam.	

Exam board & Specification	WJEC-Hospitality and Catering Level ½ Vocational Award.
Examples of Home Learning Tasks	Ensuring that each students completes homework tasks and have ingredients ready for practical lessons
Assessment Tasks, Methods & Frequency	Mini-Practical assessment every other week 3hour controlled assessment(internally assessed)
Equipment That Students Need	Recipes, time-plans Pencils, pens, eraser, sharpener, ruler.
Parents / Carers can help their child by:	<ul style="list-style-type: none"> • Checking Bromcom and google classroom for home learning tasks including course work related activities. This will also include information on final deadlines for coursework. Failure to meet the deadlines set could result in 4p detention. • Ensuring learners are committed to a minimum of 1 hr per week working time on coursework tasks to build portfolios. • Ensuring that learners have Hospitality and catering text book by Anita Tull and Alison Palmer. This book was specifically designed for this course and is loaded with lots of resources.
Useful Websites	www.lachieve.org.uk - this is a school funded online resource to which all students on the course have access. Please seek your login details from the exams officer if you are unsure.
Extra-curricular Opportunities	Weekly catch up sessions are held on a Monday- Wednesday lunch time and after school sessions are available Monday and Thursdays.

Who do I contact	Ms. G Baffoe-Food teacher gbaffoe@bishopstopfords.enfield.sch.uk
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