

RECOVERY CURRICULUM PLAN

2020/21

TECHNOLOGY

	TERM 1		TERM 2		TERM 3	
Year Group	Content	Assessment	Content	Assessment	Content	Assessment
Year 7	Baseline testing Health & safety basic hand tools Wood The design process	Base line testing Quizzes Recall activities	Crazy car project Plastics Using basic tools/developing skills Designing	End of unit testing Quizzes Recall activities. Final outcome	Intro into CAD /CAM. Using 2d design and the laser cutter.	End of unit testing Quizzes Recall activities. Final outcome
Year 8	Identify knowledge from year 7, through initial testing. Recap tools/materials that have been covered. Begin with CAD/CAM missed from last year. Using 2d design and the laser cutter.	Initial testing, quizzes and recall activities. Final outcome of CAD project.	Steady hand game project. Design process, drawing techniques and electronics.	End of unit testing, quizzes and recall activities.	Food technology. (Missed last year) Healthy eating, kitchen hygiene, rubbing in and creaming method techniques.	End of unit testing Quizzes Recall activities. Final outcome
Year 9	Identify knowledge from year 8, through initial testing Students to prepare for GCSE by completing coursework style projects based on A0's. This can be used as guidance/examples for year 10 in case they do not complete a full year 9. Begin with Speaker project. Analysing work of others, design ideas, materials, presentation techniques.	Testing, quizzes and recall activities.	Modelling techniques. Drawing techniques CAD/CAM start making.	Testing, quizzes and recall activities.	Designing, CAD/CAM, Materials and processes (Making when possible)	Testing, quizzes and recall activities.
Year 10 Art and Design	Assess existing knowledge from ks3 as a baseline. Introduce course. Recap design process and making skills through completion of an Art deco style box.	End of unit testing. Quizzes Recall activities Outcome of design and modelling work	Develop making skills through making – Art Deco box that was designed last term. Looking at tools, processes and finishing techniques.	End of unit testing. Quizzes Recall activities Outcome of practical	Start c/w project Researching the work of others, designing and modelling. Complete research section	End of unit testing. Quizzes Recall activities Grading of first section

	TERM 1		TERM 2		TERM 3	
Year Group	Content	Assessment	Content	Assessment	Content	Assessment
Year 10 Hospitality and Catering <i>A range of sweet and savoury dishes will be produced alongside this when we are able to do so.</i>	Intro to course Functions of nutrients, Techniques in preparation and cooking methods and the Impact on nutritional value. Practical's to support theory work	End of unit testing. Quizzes Recall activities	Food poisoning, hygiene in the kitchen and cross contamination. Cooking with meat and vegetables – fajitas to form understanding.	End of unit testing. Quizzes Recall activities Practice mock questions relevant to subject area. Outcome of practical	Unit 1 L01 Understand the environment in which hospitality and catering providers operate. L05 Be able to propose a hospitality and catering provision to meet a specific requirements.	End of unit testing. Quizzes Recall activities Practice mock questions relevant to subject area. Outcome of practical
Year 11 (If coursework is still taking place)	Look at what has been completed so far and identify areas that need completing. Students to make an action plan to ensure section 1 is completed in the first term.	Quizzes Recall activities Grading of first section	Modelling/testing refining ideas. Plan of action for making. Leading to final idea. Continuation of improvements will be made to existing work.	Assess c/w so far	Plan making. Go back through designing and research sections to make sure they fulfil the marking criteria in enough detail.	Quizzes Recall activities Regular assessment checks. Grading of making section

All work completed in year 9/10/11 will start with work that could potentially be used to aid coursework or grading for exams/coursework if needed in the future or in case of any future closures. This will ensure that if students are unable to access the full content they will at least have been given the information needed to complete coursework as well as giving me an idea of their capabilities if any predicted grading/evidence is needed.



TECHNOLOGY

	TERM 4		TERM 5		TERM 6	
Year Group	Content	Assessment	Content	Content	Assessment	Content
Year 7	Food technology. Healthy eating, kitchen hygiene, rubbing in and creaming method techniques.	End of unit testing Quizzes Recall activities. Final outcome	STEM project with Computer Science Race for the line competition	End of unit testing Quizzes Recall activities. Final outcome	Textiles Hand stitching & decoration techniques.	End of unit testing Quizzes Recall activities. Final outcome
Year 8	STEM project with computer science.	End of unit testing Quizzes Recall activities. Final outcome	Trophy project. Modelling, metals, brazing.	End of unit testing Quizzes Recall activities. Final outcome	Textiles. Using a sewing machine	End of unit testing Quizzes Recall activities. Final outcome
Year 9	(Making if possible) (If not start theory of food technology)	Testing, quizzes & recall activities.	Food technology. Recap healthy eating and functions of nutrients. Practical work covering a variety of preparation, cooking and presentation techniques.	Testing, quizzes & recall activities.	Planning the production of a dish using the learning from previous lessons. Prepare cook & evaluate chosen dish	Testing, quizzes & recall activities.
Year 10 Art and Design	Continue with iterative design process & modelling/ testing & refining ideas as well as CAD drawings Grading of second section	Quizzes Recall activities Grading of second section	Modelling techniques, development of ideas. Testing leading to a final design.	Quizzes Recall activities Grading of last section	Planning/begin making final piece. Continuation/ improvements of any sections that need it.	Quizzes Recall activities Grading of all work.



	TERM 4		TERM 5		TERM 6	
Year Group	Content	Assessment	Content	Content	Assessment	Content
Year 10 Hospitality and Catering	L02 understand how hospitality and catering provision operates. L03 Understand how hospitality and catering provision meets health and safety requirements.	End of unit testing. Quizzes Recall activities Practice mock questions relevant to subject area.	L04 Know how food can cause ill health – Including the role of the environmental health officer.	End of unit testing. Quizzes Recall activities Practice mock questions relevant to subject area. Assess work completed so far	1st testing opportunity Mock testing/revision until testing. Start coursework.	End of unit testing. Quizzes Recall activities Practice mock questions relevant to subject area. Assess work completed so far
Year 11 (If coursework is still taking place)	Make final piece. And evaluate.	Quizzes Recall activities Regular assessment checks Final grading	Moderation of c/w and additional evidence. Complete mini projects that can be used as extra evidence.	Quizzes Recall activities	Mini projects to consolidate learning	Quizzes Recall activities

