

## Curriculum on a page DT

DT	Autumn Term	Spring term	Summer term	Assessment of learning	Enrichment
Year 7	<b>Baseline test</b> – Generic what do you know test, used to guide future learning. <i>Health and safety and knife skills including chopping carrots , fruit kebabs and cous cous salad</i>	<b>Health and hygiene continued and Eatwell guide oven skills and microwave safety</b> Including pizza toast and rocky road cakes	<b>Food safety including safe storage include fridge and freezer temperatures.</b> <b>Shaping, rubbing method and using a frying pan including scones and wraps</b>	Pupils will follow methods and evaluation cycles to develop their practical skills across the year.All practical skills covered during the make process will be reviewed and summarized in a new <b>practical skills log</b> ,  <b>Unit 1 – The hospitality and catering industry</b> <b>Unit 2 –Hospitality and catering in action.</b>	<b>Links to FT club</b>
Year 8	<b>Knowledge check</b> –Summary of previous years’ work in a year 7baseline test. Recap their learning from year 7 on the Eatwell guide. Skills will include Shaping a dough, using a temperature probe.	<b>Special diets allergies knowledge</b> and skills including gelatinisation, <b>making sweet and sour sauce and rolled cakes,</b>	<i>Special diets -vegan, vegetarian, omnivores, pescatarian and skills including making a cream sauce for carbonara, shaping pizza dough.</i>		<b>Links to FT club</b>
Year 9	<b>Knowledge check</b> –Summary of previous years’ work in year 8. Recap learning of the Eatwell guide. Knowledge of life stages – toddlers. Skills including making a bolognaise sauce.	<b>Knowledge including Lifestages teens and adults. Skills including making cottage pie and mince pies.</b>	<b>Knowledge including</b> food waste and food miles. Skills including making egg fried rice, mini cheesecake		<b>Links to FT</b>
Year 10	<b>Pupils will work through the course specification.</b> Pupils will cover Unit 1, 1.1,1.2,1.3.  They will also be learning skills and techniques to use in their unit 2 CA including those in 2.3.1,2.3.2,2.4.1	<b>Pupils will continue to work through the course specification.</b> They will also be learning skills and techniques to use in their unit 2 CA including those in 2.3.1,2.3.2,2.4.1 Mini assessment tasks throughout	<b>Pupils will continue to work through the course specification.</b> Pupils will cover <b>Unit 1</b> , 1.7, 1.8. They will also be learning skills and techniques to use in their unit 2 CA including those in 2.3.1,2.3.2,2.4.1  <b>Pupils will start to prep for the upcoming Unit 1 mock in May.</b> Unit 2 mock in July.		<b>Links to FT club</b>
Year 11	<b>Pupils will complete their CA controlled assessment practical. Unit 2 hospitality and catering in action.</b> <b>2.1.1, 2.2.1, 2.2.2, November mock prep</b>	<b>Pupils will complete their CA controlled assessment practical. Unit 2 hospitality and catering in action.</b> <b>2.3.1, 2.3.2, 2.3.3,2.4.1,2.4.2,</b>	<b>Unit 1 examination preparation.</b> <b>Pupils will revise unit 1 to complete the external examination in May.</b>		<b>Links to FT club</b>