DESIGN & TECHNOLOGY

KS3 Technology – Graphics - Catering
Big Picture

YEAR	Technology	Graphics	Catering
7 2021/22	**Module 1** **BRIEF: TRANSITION** Careers/Classic Design "Products that promote organisation skills." **ANALYSIS** Existing Products **HEALTH & SAFETY** PPE **Module 2** **MATERIAL PROPERTIES** Manufactured Boards - MDF Softwoods - Pine Polymers - Acrylic **MARKING OUT** Scale and Units Tri-Square Rule Templates **Module 3** **TOOLS AND EQUIPMENT** Coping Saw Tennon Saw Files Step Drills **CUTTING & SHAPING** Pillar Drill Belt Sander **Module 4** **ASSEMBLY/CONSTRUCTION** Adhesives – PVA/Tensol Cement Mechanical fittings – screws **Module 5** **APPLYING A FINISH** Sanding Sealer Polishing Wheel Colour **Module 6** **TESTING & EVALUATION** Photograph in use	**Module 1** **RESEARCH** Artist/Designer/Product. Art Deco Piet Mondrian Alvar Aalto. **Module 2** **PRODUCT ANALYSIS** ACCESS FM(S) Aesthetics Cost Customer Environment Size Safety Function Materials (Sustainability) **Module 3** **SKETCHING FORMS** 2D and 3D Isometric Sketches Perspective Drawings Thick/Thin Lines **Module 4** **RENDERING** Tone Colour Shading Texture **Module 5** **TYPOGRAPHY** Styles of writing Lettering Symbols 3D Lettering Logo Analysis **Module 6** **CAD (Computer Aided Design)** Sketch Up Pro Tutorials	**Module 1** **HEALTH AND HYGIENE** EHO (Environmental Health Officer) Health and Safety Bacteria 4C's Cross Contamination Cooking Chilling Cleaning **Module 2** **WHAT ARE THE NEEDS OF CUSTOMERS** Nutritional/unsatisfactory nutrition Organoleptic Cost **Module 3** **THE IMPACT OF COOKING METHODS ON NUTRITIONAL VALUE** How cooking methods affect nutrients in food Cooking methods **Module 4** **COMMODITIES** Poultry Meats Veg Fish Dairy **Module 5** **TIME-PLANS** Understanding menu planning Mise en place Timings **Module 6** **HOSPITALITY** Types of service Structures