

Subject	Technology		
	Interpretation of National Curriculum into Year group Endpoints		
Year	Term 1	Term 2	Term 3
11	<p>Architecture</p> <p>Materials and construction methods used in construction - completion of unit 3 of course through a written report Use of CAD to produce designs of a building to contribute to unit 2 of course. This includes materials used, scale, sections and elevations</p> <p>Resistant Materials - Completion of research section of Non-Examination Assessment; Generation and development of design ideas; production of working drawings and manufacture specification; manufacture of product.</p> <p>Hospitality and Catering Students will begin to prepare for their coursework (unit 2). They will carry out a range of practical skills to develop the complexity of their dishes. They will also carry out some recap lessons based on topics such as nutrients the body needs, diets for different target markets and how to plan a menu. These theory lessons will help student meet the assessment criteria for their coursework.</p> <p>Health and Social Care - Health and Wellbeing - Revising factors and life events that can effect health and wellbeing, how health is monitored and how to support people to improve their health and wellbeing.</p>	<p>Architecture - Completion of unit 3: Elevations and Sectional views, block plan . informations needed to complete architectural drawing along with calculations of volume and area. Time is then used to ensure completion of unit 2 and 3 work.</p> <p>Resistant Materials - Completion of Non-Examination Assessment. Manufacture of final product. Testing and evaluation of product against the specification and user needs. Cradle-to-grave environmental analysis.</p> <p>Textiles - Completion of developing design and prototyping of Non-Examination Assessment; moving forward to ensure manufacturing is under way with working drawings.</p> <p>Hospitality and Catering - The focus of this term is to complete the coursework (unit 2). Students will be required to show their knowledge of theory topics including; nutrients needed by the body, customers needs, how to plan a menu and factors that affect the success of a hospitality and catering business. Students will also be preparing for their final three-hour practical exam which will be completed this term. Students must prepare, cook and present two dishes to be sold in a bistro.</p> <p>Health and Social Care - Revision for External Exam, February 7th</p>	