

Year 9	T1	T2	T3	T4	T5	T6
Content / Topic for Term	Types of establishments within the hospitality and catering and learning the skills to produce dishes that would be suitable for a pop up restaurant (street food).	Types of establishments within the hospitality and catering and learning the skills to produce dishes that would be suitable for a pop up restaurant (street food).	Jewellery and its manufacturing methods focusing on the use of metal and polymers and enhanced CAD/CAM skills.	Jewellery and its manufacturing methods focusing on the use of metal and polymers and enhanced CAD/CAM skills.	TBC when plans have been arranged	TBC when plans have been arranged
Key Knowledge for acquisition, recall and application in assessment or exam	Types of establishments (counter, cafeteria, free-flow, multi point, buffet service, fast food, seated counter service, carvery service). We will also look at the types of services such as table service and Gueridon system. They will also learn		The knowledge learn about the materials that they will use during the project. This will be types of metals and the manufacturing techniques that link to it and them. As well they will look at polymers and the manufacturing techniques. We will also increase our knowledge of designers that we			

	about special diets and dietary needs.		did not study during Year 8.			
Key skills to apply in assessment or exam	They will learn more advanced cutting skills (Julienne, Macedonine ½ dice and block), and advanced presentation skills along with enhancing their knowledge from Year 8 to make complex dishes. They will also plan their own dish using the skills that they have learnt during the ten weeks.		Use of CAD and CAM related to 2D design and the laser cutter, 3D print and tinker CAD, casting, cutting and shaping of simple metals.			
Title of Knowledge Organiser	KO allergies and dietary needs. KO establishments and services. KO planning dishes.		KO – Fashion and accessories designer KO polymers KO metals			