



# DESIGN & TECHNOLOGY

## KS3 Technology – Graphics - Catering

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