



DESIGN & TECHNOLOGY

KS3 Technology – Graphics - Catering

Big Picture

YEAR	Technology	Graphics	Catering
8 2021/22	<p>Module 1 BRIEF: HELICOPTER TOY Artist/Designer/Product ANALYSIS Existing Products HEALTH & SAFETY PPE</p> <p>Module 2 MATERIAL PROPERTIES Manufactured Boards - MDF Softwoods - Pine</p> <p>MARKING OUT Scale and Units Tri-Square Marking Gauge Rule Templates</p> <p>Module 3 TOOLS AND EQUIPMENT Coping Saw Tennon Saw Rasps and Files Hole Saw CUTTING & SHAPING Pillar Drill Belt Sander Palm Router</p> <p>Module 4 ASSEMBLY/CONSTRUCTION Adhesives - PVA Mechanical fittings – screws Dowel joints</p> <p>Module 5 APPLYING A FINISH Sanding Sealer Colour</p> <p>Module 6 TESTING & EVALUATION Photograph in use</p>	<p>Module 1 RESEARCH Artist/Designer/Product. Art Deco Piet Mondrian Alvar Aalto.</p> <p>Module 2 PRODUCT ANALYSIS ACCESS FM(S) Aesthetics Cost Customer Environment Size Safety Function Materials (Sustainability)</p> <p>Module 3 SKETCHING FORMS 2D and 3D Isometric Sketches Perspective Drawings Thick/Thin Lines</p> <p>Module 4 RENDERING Tone Colour Shading Texture</p> <p>Module 5 TYPOGRAPHY Styles of writing Lettering Symbols 3D Lettering Logo Analysis</p> <p>Module 6 CAD (Computer Aided Design) Sketch Up Pro Tutorials</p>	<p>Module 1 HEALTH AND HYGIENE EHO (Environmental Health Officer) Health and Safety Bacteria Responsibilities of employers and employees HACCP</p> <p>Module 2 WHAT ARE THE NEEDS OF CUSTOMERS? Nutritional Intake Organoleptic Cost Leisure requirements</p> <p>Module 3 THE IMPACT OF COOKING METHODS ON NUTRITIONAL VALUE How cooking methods affect nutrients in food Cooking methods</p> <p>Module 4 The operation of the kitchen And front of house Stock control Dress code Documentation Kitchen equipment</p> <p>Module 5 TIME-PLANS Understanding menu planning Special reminders Mise en place Timings</p> <p>Module 6 HOSPITALITY Types of service Structures Hospitality and catering provision/specific requirements Supply and demand for staff</p>

