



# DESIGN & TECHNOLOGY

## KS3 Technology – Graphics - Catering

### Big Picture

YEAR	Technology	Graphics	Catering
<b>9</b>  2021/22	<p><b>Module 1</b>  <b>BRIEF: PASSIVE AMPLIFIER</b>            Artist/Designer/Product  <b>ANALYSIS</b>            Existing Products  <b>HEALTH &amp; SAFETY</b>            PPE</p> <p><b>Module 2</b>  <b>MATERIAL PROPERTIES</b>            Manufactured Boards - MDF            Softwoods - Pine</p> <p><b>MARKING OUT</b>            Scale and Units            Tri-Square            Marking Gauge            Rule            Templates</p> <p><b>Module 3</b>  <b>TOOLS AND EQUIPMENT</b>            Coping Saw            Tennon Saw            Hole Saw            Jig Saw</p> <p><b>CUTTING &amp; SHAPING</b>            Pillar Drill            Belt Sander            Palm Router</p> <p><b>Module 4</b>  <b>ASSEMBLY/CONSTRUCTION</b>            Adhesives - PVA  <b>DECORATION</b>            Adding features</p> <p><b>Module 5</b>  <b>APPLYING A FINISH</b>            Sanding Sealer            Colour</p> <p><b>Module 6</b>  <b>TESTING &amp; EVALUATION</b>            Photograph in use</p>	<p><b>Module 1</b>  <b>RESEARCH</b>            Artist/Designer/Product.            Patrick Caulfield            Julian Opie</p> <p><b>Module 2</b>  <b>PRODUCT ANALYSIS</b>            ACCESS FM(S)            Aesthetics            Cost            Customer            Environment            Size            Safety            Function            Materials            (Sustainability)</p> <p><b>Module 3</b>  <b>SKETCHING FORMS</b>            Sketches            Perspective Drawings            Thick/Thin Lines Portraits</p> <p><b>Module 4</b>  <b>RENDERING</b>            Tone            Colour            Shading            Texture</p> <p><b>Module 5</b>  <b>TYPOGRAPHY</b>            Styles of writing            Lettering            Symbols            3D Lettering            Logo Analysis</p> <p><b>Module 6</b>  <b>CAD (Computer Aided Design)</b>            Techsoft 2D Design            Magazine covers</p>	<p><b>Module 1</b>  <b>HEALTH AND HYGIENE</b>            EHO (Environmental Health Officer)            Health and Safety            Bacteria            Responsibilities of employers and employees            HACCP</p> <p><b>Module 2</b>  <b>WHAT ARE THE NEEDS OF CUSTOMERS?</b>            Nutritional Intake            Organoleptic            Cost            Leisure requirements</p> <p><b>Module 3</b>  <b>THE IMPACT OF COOKING METHODS ON NUTRITIONAL VALUE</b>            How cooking methods affect nutrients in food            Cooking methods</p> <p><b>Module 4</b>  <b>The operation of the kitchen And front of house</b>            Stock control            Dress code            Documentation            Kitchen equipment</p> <p><b>Module 5</b>  <b>TIME-PLANS</b>            Understanding menu planning            Special reminders            Mise en place            Timings</p> <p><b>Module 6</b>  <b>HOSPITALITY</b>            Types of service            Structures            Hospitality and catering provision/specific requirements            Supply and demand for staff</p>

