



# Teaching Year Planner 2020-21 **Recovery**

		Term 1	Term 2	Notes:	Consolidation:
Key Stage 3	Year <b>7</b>	<p><b>Design -R1 Basic design skills, CAD</b>  <b>Multi materials -R2 Practical skills, working with a range of materials, health and safety</b>  <b>Textiles- R3 Practical skills developing a range of techniques</b>  <b>Food- R4 Practical cooking skills</b>  <b>Systems (NEW) –R5 – coding, basic electronic systems.</b></p> <p style="text-align: center;"><b>ASSESSMENT –            HOMEWORK TASKS-            ROTATION ASSESSMENT            (June)</b></p>	<p><b>Design -R1 Basic design skills, CAD</b>  <b>Multi materials -R2 Practical skills, working with a range of materials, health and safety</b>  <b>Textiles- R3 Practical skills developing a range of techniques</b>  <b>Food- R4 Practical cooking skills</b>  <b>Systems (NEW) –R5 – coding, basic electronic systems.</b></p> <p style="text-align: center;"><b>ASSESSMENT –            HOMEWORK TASKS-            ROTATION ASSESSMENT            (June)</b></p>	<ul style="list-style-type: none"> <li>▫ 7 week rotation for each Technology subject area.</li> <li>▫ Students will be given advance warning of ingredients needed for the food rotation. Students will need to provide their own ingredients and container for taking food home. Recipes have been selected to keep costs at a minimum, However, if there is an issue with purchasing ingredients the teacher should be contacted at least three days before the lesson to discuss.</li> <li>▫ Students will be provided with a work booklet or worksheets to complete class work. This will be the student’s responsibility.</li> </ul>	<p style="text-align: center;">To support theory work students will be expected to complete subject specific work at home as part of the home study work. This will consolidate and support the learning taking place within the lessons</p>

	<p style="text-align: center;"><b>Year</b> <b>8</b></p>	<p><b>Design -R1 Enhanced Design skills, CAD</b> <b>Multi materials -R2</b> <b>Practical skill, working with a range of materials</b> <b>Textiles- R3 Practical skills developing a range of techniques</b> <b>Food- R4 Practical cooking skills</b> <b>Systems (NEW) -Electronics hanging decoration</b> <b>ASSESSMENT –</b> <b>HOMEWORK TASKS- ROTATION ASSESSMENT (June)</b></p>	<p><b>Design -R1 Enhanced Design skills, CAD</b> <b>Multi materials -R2</b> <b>Practical skill, working with a range of materials</b> <b>Textiles- R3 Practical skills developing a range of techniques</b> <b>Food- R4 Practical cooking skills</b> <b>Systems (NEW)-electronics hanging decoration</b> <b>ASSESSMENT –</b> <b>HOMEWORK TASKS- ROTATION ASSESSMENT (June)</b></p>	<ul style="list-style-type: none"> <li>▫ 7 week rotation for each Technology subject area.</li> <li>▫ Students will be given advance warning of ingredients needed for the food rotation. Students will need to provide their own ingredients and container for taking food home. Recipes have been selected to keep costs at a minimum, However, if there is an issue with purchasing ingredients the teacher should be contacted at least three days before the lesson to discuss.</li> <li>▫ Students will be provided with a work booklet or worksheets to complete class work. This will be the student's responsibility.</li> </ul>	
<p style="text-align: center;"><b>GCSE</b></p>	<p style="text-align: center;"><b>Year</b> <b>9</b></p>	<p><b>Design -R1 Enhanced Design skills, Modelling</b> <b>Multi materials -R2</b> <b>Practical skill, working with a range of materials</b> <b>Textiles- R3 Practical skills developing a range of techniques</b> <b>Food- R4 Practical cooking skills</b> <b>Systems (NEW) -Electronics hanging decoration</b> <b>ASSESSMENT –</b> <b>HOMEWORK TASKS- ROTATION ASSESSMENT (June)</b></p>	<p><b>Design -R1 Enhanced Design skills, Modelling</b> <b>Multi materials -R2</b> <b>Practical skill, working with a range of materials</b> <b>Textiles- R3 Practical skills developing a range of techniques</b> <b>Food- R4 Practical cooking skills</b> <b>Systems (NEW) -Electronics hanging decoration</b> <b>ASSESSMENT –</b> <b>HOMEWORK TASKS- ROTATION ASSESSMENT (June)</b></p>	<ul style="list-style-type: none"> <li>▫ 7 week rotation for each Technology subject area.</li> <li>▫ Students will be given advance warning of ingredients needed for the food rotation. Students will need to provide their own ingredients and container for taking food home. Recipes have been selected to keep costs at a minimum, However, if there is an issue with purchasing ingredients the teacher should be contacted at least three days before the lesson to discuss.</li> <li>▫ Students will be provided with a work booklet or worksheets to complete class work. This will be the student's responsibility.</li> </ul>	<p>To support theory work students will be expected to complete subject specific work at home as part of the home study work. This will consolidate and support the learning taking place within the lessons</p>

	<b>Year 10</b>	<p>3D design- practical skills, range of materials and techniques developed through the year Architecture project</p> <p>Hosp and catering – coursework for GCSE portfolio/ exam prep</p> <p><b>Assessment:</b> portfolio and practical</p>	<p>3D design- practical skills, range of materials and techniques developed through the year Light project</p> <p>Hosp and catering – coursework for GCSE portfolio/ exam prep</p> <p><b>Assessment:</b> portfolio and practical</p>	<ul style="list-style-type: none"> <li>3D, the year 10 students will be given the opportunity to complete a range of practical tasks throughout the year to develop their skills in working with different materials and using a range of techniques. They will also be given the skills to produce a successful portfolio of evidence to support their year 11 coursework development.</li> <li>Hospitality and Catering, the students will complete a range of practical and theory lessons throughout the year. The practical's will support development of skills for the assessed practical in year 11. The Theory will support the exam entry at the end of year 10 and support the development of the Non examination assessment piece.</li> </ul>	
	<b>Year 11</b>	<p><b>AQA 3D design –Art and Design</b> <b>GCSE Food and Nutrition</b> <b>Wjec Hospitality and catering</b></p>	<p><b>Assessment – 3D Personal investigation portfolio and 3D piece.</b> <b>Externally set exam portfolio and 3D piece</b> <b>Hospitality and catering, Practical, Exam and NEA</b></p>	<ul style="list-style-type: none"> <li>3D lead teacher is Mrs O'Malley (TOM), the students will be completing a range practical skills alongside their personal investigation portfolio. The students will complete a portfolio of research evidence and design that will lead to a range of practical experimentation and a final 3D piece of work.</li> <li>Hospitality and catering students will complete a practical assessment, NEA and have an opportunity to re sit their Exam unit to improve their grade. They must practice practical skills prior to their final practical assessment and therefore it is important that they bring ingredients for every practical.</li> </ul>	

<b>A Level</b>	<b>Year 12</b>	<b>TOM/CW</b>	OCR 3D Design	<p><b>Assessment:</b> Personal investigation</p>	<ul style="list-style-type: none"> <li>Skills development through a range of practical, observation and research exercises that lead to a range of 3D practical pieces.</li> </ul>	students can continue with their portfolio independently at home, in private study or as part of directed study with remote guidance as required.
	<b>Year 13</b>	<b>TOM/CW/AD</b>	OCR 3D Design	<p><b>Assessment:</b> Personal investigation, Related study essay, externally set task</p>	<ul style="list-style-type: none"> <li>Personal investigation- students will complete a portfolio and a final piece based around a topic of their choosing.</li> <li>Related Study essay, the students will complete an essay that relates in some way to their personal investigation topic. The essay must be between 1000 and 5000 words.</li> <li>Externally set task- the exam papers will arrive in January and the students will</li> </ul>	students can continue with NEA independently at home, in private study or as part of directed study with remote guidance as required.

### Planning and Organisation:

At KS3 most classes are taught solely by one teacher and that teacher will be the first point of contact. As the rotation change happens the students SMHW will be updated to include their new teacher and contact can be made through SMHW or Email.

At KS4 and KS5 classes will often have two members of staff involved with the delivery of the course content, this allows for a range of expertise and also should always allow the students to have a point of contact in case of unforeseen staff absence. There will usually be one member of staff identified as the lead for the class and they would be the point of contact for information or parents evenings.