

## ORMISTON RIVERS ACADEMY - CURRICULUM MAP

SUBJECT	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
Engineering/MV						
KEY TOPIC	<p>Year 7 will focus on an introduction to a range of skills in a range of subjects, building on knowledge from Key Stage 2. This should provide confidence within their knowledge.</p> <p>Year 8 will aim to embed techniques to become more competent in a range of skills.</p> <p>Year 9 should be developing their confidence to show expertise in a range of techniques across a range of skills.</p> <p>Year 10 and 11 should be developing their confidence with technical problems. This will develop knowledge of skills and techniques across a range of tasks. In turn, this will build upon previous learning but also introduce new activities to help with developing activities, building on KS3.</p>					
YEAR 7	Engineering 1 Mechanical Toy Investigation and planning <i>Analysis and Investigation</i>	Engineering 2 Mechanical Toy Design and make <i>Manufacture</i>	Food 1 Afternoon Tea, baking for special diets. <i>Manufacture</i>	Food 2 Afternoon Tea, baking for special diets. <i>Reflection and Evaluation</i>	Textiles 1 Aprons Identify and solve their own design problems <i>Designing</i>	Textiles 2 Aprons Select from and use specialist tools. <i>Technical Knowledge</i>
YEAR 8	Engineering 1 Night Light box <i>Manufacture</i>	Engineering 2 Night Light electronics <i>Technical Knowledge</i>	Food 1 Multicultural Food - Exploration <i>Analysis and Investigation</i>	Food 2 Multicultural Food - Design and Make <i>Reflection and Evaluation</i>	Textiles 1 Bag for Life Use research and exploration, such as the study of different cultures. <i>Designing</i>	Textiles 2 Bag for Life Select from and use specialist tools. <i>Technical Knowledge</i>
YEAR 9	Engineering 1 Bottle opener - Control and quality <i>Reflection and Evaluation</i>	Engineering 2 Picture frame – researching materials and markets <i>Manufacture</i>	Food 1 Sensory Analysis <i>Analysis and Investigation</i>	Food 2 Pasta Project <i>Technical Knowledge</i>	Textiles 1 Unpleasant Creatures use a variety of approaches to generate creative ideas <i>Designing</i>	Textiles 2 Unpleasant Creatures Select from and use a wider, more complex range of materials. <i>Manufacture</i>
YEAR 10 (Engineering/Food)	Spanner 1 Drawing/marking out Cutting and shaping body Cutting and shaping jaw Lathe work on thimble <i>AO4 Demonstrate and apply technical skills and processes</i> <i>U1:LO4 Know how Food can cause ill health</i> <i>LO1 Understand the environment in which hospitality and catering providers operate</i> <i>U2:LO3 be able to cook dishes</i>	Spanner 2/Tap Wrench Sheet metal work on body Riveting and fettling Fit and finish <i>AO3 Analyse and evaluate knowledge and understanding</i> <i>U1:LO1 Understand the Environment in which Hospitality and Catering providers operate</i> <i>LO2 Understand how hospitality and catering provision operates</i> <i>U2:LO3 be able to cook dishes</i>	Engineering Drawing Standards and uses. Drawing and reading <i>AO2 Apply knowledge and understanding</i> <i>U1:LO3 Understand how hospitality and catering provisions meet health and safety requirements.</i> <i>U2:LO3 be able to cook dishes</i>	Cardboard Engineering – understanding systems and mechanisms <i>AO3 Analyse and evaluate knowledge and understanding</i> <i>U1 LO5 Be able to propose a hospitality and catering provision to meet specific requirements</i>	Materials testing Properties and characteristics of materials <i>AO2 Apply knowledge and understanding</i> <i>U1 Recap, Practice and Revision of LO1-LO5.</i>	Engineering Disciplines Health and safety law, sectors of engineering industry <i>AO2 Apply knowledge and understanding</i> <i>Revision continue until U1 Exam Sat (June) Begin U2</i> <i>LO1 Understand the importance of nutrition when planning menus.</i>
YEAR 11 (Engineering/Food)	Maths/Physics in Engineering <i>AO4 Demonstrate and apply technical skills and processes</i> <i>U2: LO1 Understand the importance of nutrition when planning menus</i>	Revision/exam <i>AO1 Recall knowledge and show understanding</i> <i>U2: LO2: Understand Menu planning</i>	Synoptic Assignment <i>AO1 Recall knowledge and show understanding</i> <i>U2: LO3 Be able to cook dishes</i> Practical sessions to prepare for controlled assessment	Synoptic Assignment <i>AO1 Recall knowledge and show understanding</i> <i>U2: Completion of controlled assessment (9H) LO1,2,3.</i>	Synoptic Assignment <i>AO5 Manage and evaluate the project</i> Unit 2 Completion and moderation Unit 1 Revision for Resit if applicable	Unit 1 Exam resits

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<p>YEAR 12 (Engineering/MV/Food)</p>	<p>Term 1 Teacher 1 Engineering Materials Health Safety and good Housekeeping</p>	<p>Term 1 Teacher 2 Engineering Mathematics and statistics Skills in materials and fabrication</p>	<p>Term 2 Teacher 1 Manufacturing methods in Engineering Diagnosing and Rectifying Light Vehicle Engine Faults</p>	<p>Term 2 Teacher 2 Engineering Design Diagnosis and Rectification of Light Vehicle Transmission and Driveline Faults</p>	<p>Mechanical structures and Dynamics Diagnosing and Rectifying Light Vehicle Chassis System Faults</p>	<p>Exam/revision Diagnosing and Rectifying Vehicle Auxiliary Electrical Faults</p>
<p>YEAR 13 (Engineering/MV/Food)</p>	<p>Term 1 Teacher 1 Electronic control and instrumentation Job roles in the automotive industry U3: LO1 Explain how food properties can be changed. Be able to scientifically investigate changes to food U3: LO2 Set success criteria for scientific investigations.. Obtain outcomes, record outcomes, process data</p>	<p>Term 1 Teacher 2 Synoptic assignment preparation AO1 Recall of knowledge Diagnosing and Rectifying Light Vehicle Engine Faults EXAM U2: LO1 How microorganisms affect food safety. LO2 How food can cause ill health. LO3 How food Safety is managed in different situations U2 assessed response to each AC for Exam (practice task)</p>	<p>Synoptic Assignment AO2 Understanding of concepts theories Diagnosing and Rectifying Light Vehicle Chassis System Faults EXAM Term 2 teacher 1 U3: LO2 Review suitability of investigative methods U3: LAB Sponge cakes U3 Controlled Assessment</p>	<p>Synoptic Assignment AO3 Application of practical/ technical skills Diagnosing and Rectifying Vehicle Auxiliary Electrical Faults EXAM U2: Feedback on practice task ensuring food is safe to eat U2: Mock 8 hour examination assessing all LOs and feedback</p>	<p>Exam/revision AO4 Bringing it all together AO5 Attending to detail/perfecting Diagnosis and Rectification of Light Vehicle Transmission and Driveline Faults EXAM Unit 2 Exam May 1st- Jun 1st</p>	<p>Exam resits</p>