

Learning Journey – Design



Knowledge
Concepts and Skills

Fashion designer, chef, waiter, business owner, Environmental health officer, engineer, designer, games design, airhostess, Manager, hotel owner, contract caterer, textile artist.

Careers in Design and Hospitality

Progression to next stage of learning:
A Level Art and Design
Level 3 BTEC Hospitality and catering
BTEC Travel and Tourism

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Textiles: Externally Assessed Unit Drawing, collage, hand embroidery, machine embroidery, printmaking, image transfer, artist research, personal final response.

Textiles: Portraits
Drawing, collage, hand embroidery, machine embroidery, printmaking, image transfer, artist research, evaluation, applique, personal response.

Textiles: Portraits
Drawing, collage, hand embroidery, machine embroidery, printmaking, image transfer, artist research, evaluation

Textiles: Natural Forms
Drawing, collage, hand embroidery, machine embroidery, printmaking, image transfer, artist research, evaluation

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Exploration of a brief



Exploration of a brief

Exploring a design brief. Requests, requirements, preferences, needs, Research, design, make, edit and review, unpicking, key terms.

Textiles Birds Project: Embroidery, free machine, printmaking, lino, mono print, drawing, image transfer, ideas development, artist research.

Textiles: Identity Embroidery, free machine, printmaking, lino, mono print, drawing, image transfer, ideas development, artist

Textiles: Landmarks
Drawing, collage, hand embroidery, machine embroidery, printmaking, image transfer.

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Dietary requirements

Exploring dietary needs. Choice, religion, dietary, ethical, moral, allergies and intolerances. Characteristics of food, the excess or deficiency effect of nutrients in our diet.



Planning a 3 course meal

Plan. Recipe, ingredients, clients, needs, skill set, timing, planning, special requirements .



Identifying nutrients. Carbohydrates, fats, proteins, vitamins, mineral, excess, deficiency.



Culinary skill building

Practicing skill building. Recipe, twists, curls, drizzle, nests, de-jointing, butchering, diets.



Food – Nutrients

Exploring Nutrients and the effect on the body. Characteristics of food, the excess or deficiency effect of nutrients in our diet. Exploring Culinary skill set. Plan, design, make and present a dish.



Food - Skills and culinary techniques

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Food – Functions of ingredients

What is food used for. Research, experiment, practice, cooking skills.

Exploring new materials. Design, make, hegnar saw, sanding, filing, painting.

and Safety and the Law



Factors effecting food choice

Exploring the law around food safety. Following health and safety and putting it into food practice (practical lessons)



Exploring Food choices and reasons. Choice, religion, dietary, ethical, moral, allergies and intolerances.

Bugs



Applying textiles techniques. Exporting print, sewing, heat manipulation and design.

– Maori Head



Looking into design briefs and what they ask us to do. Research, design, make, edit and review.

Resistant Materials – Door Hanger



Textiles – Klari Reis



Textiles – Day of the Dead



Food –The Eatwell Guide and Nutrients



Food - Health and safety

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The building of textiles skills, using 6 R's. Research, design, make, cross stitch, blanket stitch, applique, heat

Day of the dead stitching. Research, design, make, running stitch, back stitch applique.

Applying knowledge of healthy eating into our daily life's. Practical cooking skills, working with food groups.

Health and Safety in practice. Preparing, practical skills such as cutting, bridge and claw, cooker safety, blender safety. Written skills; how to prevent hazards and the effects of a hazard.

*Creativity * Confidence * Resilience * Collaboration * Independence * Communication * Pride * Respect * Empathy * Trust * Listening * Organisation * Responsibility * Leadership * Motivation * Patience * Reflection *