

Year 7	Catering	ICT	Product Design
Rotation 1	Kitchen Hygiene	Network Set Up	Analysis of a design brief and specification
Rotation 2	Balanced Meals	Network and Semaphores	Design Process
Rotation 3	Table Setting and Decor	From Network and Semaphores to the internet	Hand sewing and introduction to the sewing machine

Year 8	Catering	ICT	Product Design
Rotation 1	A Balanced Diet	Layers of computing systems	2D/3D drawing and Material and properties of paper and boards
Rotation 2	Catering for Special Diets	Programming essentials in Scratch	Modelling and manipulating materials
Rotation 3	Hygiene and Preparation Techniques	Programming essentials in Scratch	Responding to the work of others

Year 9	Catering	ICT	Product Design
Rotation 1	Costing a menu	Representations – from clay to silicon	Smart materials
Rotation 2	Culinary Trends and Innovations	Vector Graphics	Writing a design specification
Rotation 3	Catering for Special Events	Vector Graphics	Understanding a target customer