

FOOD TECHNOLOGY

GRAPHICS

PHOTOGRAPHY

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Rotation A	<ul style="list-style-type: none"> • Safety rules of the kitchen. • Using the oven safely. • The rubbing in method. • Practical work using the rubbing in method. • Knife skills. 	<ul style="list-style-type: none"> • Using the hob safely. • Healthy eating. • Working with high-risk foods. • Temperature control and food safety. 	<ul style="list-style-type: none"> • Fonts – serif and sans serif. • Typology. • Mood boards. • Typeface transcriptions. • Creating your own alphabet. 	<ul style="list-style-type: none"> • Slogan/Lyrical poster design. • Digital poster design. • Looking at the work of other designers. 	<ul style="list-style-type: none"> • Framing. • Using the camera. • How to create contact sheets. • Basic studio photography. 	<ul style="list-style-type: none"> • Colour theory and filters. • Digital colour popping. • Final typology.
Rotation B	<ul style="list-style-type: none"> • Framing. • Using the camera. • How to create contact sheets. • Basic studio photography. 	<ul style="list-style-type: none"> • Colour theory and filters. • Digital colour popping. • Final typology. 	<ul style="list-style-type: none"> • Safety rules of the kitchen. • Using the oven safely. • The rubbing in method. • Practical work using the rubbing in method. • Knife skills. 	<ul style="list-style-type: none"> • Using the hob safely. • Healthy eating. • Working with high-risk foods. • Temperature control and food safety. 	<ul style="list-style-type: none"> • Fonts – serif and sans serif. • Typology. • Mood boards. • Typeface transcriptions. • Creating your own alphabet. 	<ul style="list-style-type: none"> • Slogan/Lyrical poster design. • Digital poster design. • Looking at the work of other designers.
Rotation C	<ul style="list-style-type: none"> • Fonts – serif and sans serif. • Typology. • Mood boards. • Typeface transcriptions. • Creating your own alphabet. 	<ul style="list-style-type: none"> • Slogan/Lyrical poster design. • Digital poster design. • Looking at the work of other designers. 	<ul style="list-style-type: none"> • Framing. • Using the camera. • How to create contact sheets. • Basic studio photography. 	<ul style="list-style-type: none"> • Colour theory and filters. • Digital colour popping. • Final typology. 	<ul style="list-style-type: none"> • Safety rules of the kitchen. • Using the oven safely. • The rubbing in method. • Practical work using the rubbing in method. • Knife skills. 	<ul style="list-style-type: none"> • Using the hob safely. • Healthy eating. • Working with high-risk foods. • Temperature control and food safety.