



## Technology Course Credits Standards -2023

### Year 11 subjects (Level 1)

#### Mechanical Engineering (NME1)

LEVEL 1	MECHANICAL ENGINEERING	NME1	
Description			
<b>22923:</b>	Demonstrate basic engineering workshop skills under close supervision	Int.	12
<b>22924:</b>	Develop a simple product using engineering materials	Int.	10
<b>22926:</b>	Demonstrate knowledge of safety procedures in a specific engineering workshop	Int.	2
<b>4433:</b>	Select use and care for simple measuring devices	Int.	2

**Total: 26 Credits**

#### Building Construction (NCT1)

LEVEL 1	BUILDING CONSTRUCTION	NCT1	
Description			
<b>24352:</b>	Demonstrate knowledge of and apply safe working practices in the construction of a BCATS project	Int.	2
<b>24355:</b>	Demonstrate knowledge of construction and manufacturing materials used in BCATS projects	Int.	4
<b>25919:</b>	Use hardware and fastenings for a BCATS project	Int.	2
<b>25920:</b>	Use joints for a BCATS project	Int.	3
<b>24356:</b>	Apply elementary procedures and processes for a BCATS project	Int.	8

**Total: 19 Credits**

#### Technology (TEC1)

LEVEL 1	TECHNOLOGY	TEC1		
Description				
<b>AS91044:</b>	Undertake brief development to address a need or opportunity, Lv. 1, Generic Technology 1.1	Lit	Int.	4
<b>AS91057:</b>	Implement basic procedures using resistant materials to make a specified product		Int.	6
<b>AS91059:</b>	Demonstrate understanding of basic concepts used to make products from resistant materials	Lit	Int.	4
<b>AS91045:</b>	Use planning tools to guide the technological development of an outcome to address a brief, Lv. 1, Generic Technology 1.2		Ext.	4

**Total: 18 Credits**

## Hospitality (HOS1)

LEVEL 1	HOSPITALITY	HOS1	
Description			
<b>497:</b>	Demonstrate knowledge of workplace health and safety requirements, Lv. 1, Occupational Health and Safety Practice	Int.	3
<b>15900:</b>	Prepare and present meat in the hospitality industry, Lv. 1, Hospitality - Foundation Skills	Int.	4
<b>15901:</b>	Prepare and present fruit and vegetables in the hospitality industry, Lv. 1, Hospitality - Foundation Skills	Int.	3
<b>15919:</b>	Prepare and present hot finger food in the hospitality industry, Lv. 1, Hospitality - Foundation Skills	Int.	2
<b>15920:</b>	Prepare and present sauce and soup in the hospitality industry, Lv. 1, Hospitality - Foundation Skills	Int.	2
<b>15921:</b>	Prepare and cook a cake, a sponge and a batch of scones in the hospitality industry, Lv. 1, Hospitality - Foundation Skills	Int.	3
<b>19770:</b>	Prepare and present egg and cheese dishes in the hospitality industry, Lv. 1, Hospitality - Foundation Skills	Int.	3
<b>21058:</b>	Identify career pathways in the hospitality industry	Int.	2
<b>21059:</b>	Demonstrate knowledge of knife care, use, storage, and carrying for the hospitality industry, Lv. 1, Hospitality - Foundation Skills	Int.	2
<b>15905:</b>	Serve non-alcoholic beverages to tables in the hospitality industry	Int.	3

**Total: 27 Credits**

## Design and Visual Communication (DVC1)

LEVEL 1	DESIGN & VISUAL COMMUNICATIONS	DVC1	
Description			
<b>AS91063:</b>	Produce freehand sketches that communicate design ideas.	Ext.	3
<b>AS91064:</b>	Produce instrumental, multi-view orthographic drawings that communicate technical features of design ideas.	Num	Ext. 3
<b>AS91065:</b>	Produce instrumental paraline drawings to communicate design ideas	Num	Ext. 3
<b>AS91066:</b>	Use rendering techniques to communicate the form of design ideas	Int.	3
<b>AS91067:</b>	Use the work of an influential designer to inform design ideas	Int.	3
<b>AS91068:</b>	Undertake development of design ideas through graphics practice	Int.	6
<b>AS91069:</b>	Promote an organised body of design work to an audience using visual communication techniques	Int.	4

**Total: 25 Credits**



## Year 12 subjects (Level 2)

### Mechanical Engineering (NME2)

LEVEL 2	MECHANICAL ENGINEERING	NME2		
Description				
<b>32051:</b>	Demonstrate and apply knowledge of mechanical engineering drawings and geometric construction in MaPS environment		Int	4
<b>32053:</b>	Demonstrate knowledge of and apply good work practices when performing machining operations in MaPS environment		Int	7
<b>32055:</b>	Demonstrate knowledge of and apply good work practices when performing simple fabrication operations in MaPS environment		Int	7

**Total: 18 Credits**

### Building Construction (NCT2)

LEVEL 2	BUILDING CONSTRUCTION	NCT2		
Description				
<b>24360:</b>	Demonstrate knowledge of timber and other construction materials used in BCATS projects.		Int.	5
<b>22607:</b>	Read and interpret plans, working drawings and specifications for BCATS projects.		Int.	3
<b>24354:</b>	Demonstrate knowledge of health and safety legislation and apply safe working practices in a BCATS environment		Int.	4
<b>24350:</b>	Identify, select, maintain, and use portable power tools for BCATS workplace.		Int.	6

**Total: 18 Credits**

### Technology (TEC2)

LEVEL 2	TECHNOLOGY	TEC2		
Description				
<b>AS91354:</b>	Undertake brief development to address an issue, Generic Technology 2.1	Lit	Int.	4
<b>AS91355:</b>	Select and use planning tools to manage the development of an outcome, Generic Technology 2.2		Int.	4
<b>AS91344:</b>	Implement advanced procedures using resistant materials to make a specific product with special features		Int.	6
<b>AS91347:</b>	Demonstrate understanding of advanced concepts used to make products	Lit	Int.	4
<b>AS91338:</b>	Produce working drawings to communicate technical details of a design		Ext.	4

**Total: 22 Credits**

## Hospitality (HOS2)

LEVEL 2	HOSPITALITY	HOS2		
Description				
	<b>167:</b> Practise food safety methods in a food business, Lv. 2, Food Safety		Int.	4
	<b>13271:</b> Cook food items by frying, Lv.2, Cookery		Int.	2
	<b>13276:</b> Cook food items by grilling, Lv. 2, Cookery		Int.	2
	<b>13278:</b> Cook food items by roasting, Lv. 2, Cookery		Int.	2
	<b>13281:</b> Prepare and present basic sandwiches for service, Lv. 2, Cookery		Int.	2
	<b>13283:</b> Prepare and present salads for service, Lv. 2, Cookery		Int.	2
	<b>13285:</b> Handle and maintain knives in a commercial kitchen, Lv. 2, Cookery		Int.	2
	<b>17285:</b> Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision		Int.	4
	<b>28145:</b> Interact with customers in a service delivery context		Int.	2
	<b>13280:</b> Prepare fruit and vegetable cuts in a commercial kitchen		Int.	2

**Total: 24 Credits**

## Design and Visual Communication (DVC2)

LEVEL 2	DESIGN & VISUAL COMMUNICATION	DVC2		
Description				
	<b>AS91343:</b> Use visual communication techniques to compose a presentation of a design, Lv. 2, Design & Visual Communication 2.36		Int.	4
	<b>AS91342:</b> Develop a product design through graphics practice, Lv. 2, Design & Visual Communication 2.35		Int.	6
	<b>AS91341:</b> Develop a spatial design through graphics practice, Lv. 2, Design & Visual Communication 2.34 (OR 91342 ABOVE)	Lit	Int.	6
	<b>AS91340:</b> Use the characteristics of a design movement or era to inform own design ideas, Lv. 2, Design & Visual Communication 2.33		Int.	3
	<b>AS91337:</b> Use visual communication techniques to generate design ideas, Lv. 2, Design & Visual Communication 2.30		Ext	3
	<b>AS91338:</b> Produce working drawings to communicate technical details of a design, Lv. 2, Design & Visual Communication 2.31		Ext	4

**Total: 26 Credits**



## Year 13 subjects (Level 3)

### Mechanical Engineering (NME3)

LEVEL 3	MECHANICAL ENGINEERING	NME3	POLYTECHNIC	
Description				
	<b>32052:</b> Demonstrate knowledge of and produce development drawings and patterns for three-dimensional objects in MaPS environment		Int	4
	<b>32054:</b> Produce components by performing engineering machining operations in MaPS environment		Int	7
	<b>32056:</b> Perform fabrication operations in MaPS environment		Int	7

**Total: 18 Credits**

### Building Construction (NCT3)

LEVEL 3	BUILDING CONSTRUCTION	NCT3	POLYTECHNIC	
Description				
	<b>29684:</b> Undertake a Stage 3 BCATS project		Int.	12
	<b>29677:</b> Follow safe working practices and contribute to a health and safety culture, in a BCATS environment		Int.	2
	<b>29681:</b> Measure and calculate for a stage 3 BCATS project		Int.	3
	<b>29679:</b> Develop and use BCATS project documentation for a Stage 3 BCATS project		Int.	8
	<b>29678:</b> Demonstrate knowledge of, select, and use materials for a Stage 3 BCATS project		Int.	4
	<b>29682:</b> Select, use, and maintain tools, equipment and machinery for a Stage 3 BCATS project		Int.	4

**Total: 33 Credits**

### Hospitality (HOS3)

LEVEL 3	HOSPITALITY	HOS3	POLYTECHNIC	
Description				
	<b>13282:</b> Prepare, assemble and present complex sandwiches for service in a commercial kitchen, Lv. 3, Cookery		Int.	2
	<b>13314:</b> Prepare and cook egg dishes in a commercial kitchen, Lv. 3, Cookery		Int.	4
	<b>13316:</b> Prepare and cook basic pasta dishes in a commercial kitchen, Lv. 3, Cookery		Int.	3
	<b>13325:</b> Prepare and bake basic cakes, sponges, and scones in a commercial kitchen, Lv. 3, Cookery		Int.	4
	<b>13331:</b> Prepare and cook pickles, chutneys, and preserves in a commercial kitchen, Lv. 3, Cookery		Int.	4
	<b>167:</b> Practise food safety methods in a food business under supervision		Int.	4

**Total: 21 Credits**

### Design and Visual Communication (DVC3)

LEVEL 3 DESIGN & VISUAL COMMUNICATION	DVC3	UE APPROVED	
Description			
	<b>AS91628:</b> Develop a visual presentation that exhibits a design outcome to an audience		Int. 6
	<b>AS91629:</b> Resolve a spatial design through graphics practice		Int. 6
	<b>AS91630:</b> Resolve a product design through graphics practice		Int. 6

**Total: 18 Credits**

### **Juniors classes (Year 9 and 10):**

**Year 9 (3 periods/week) & Year 10 (2 periods/week)** subjects are:

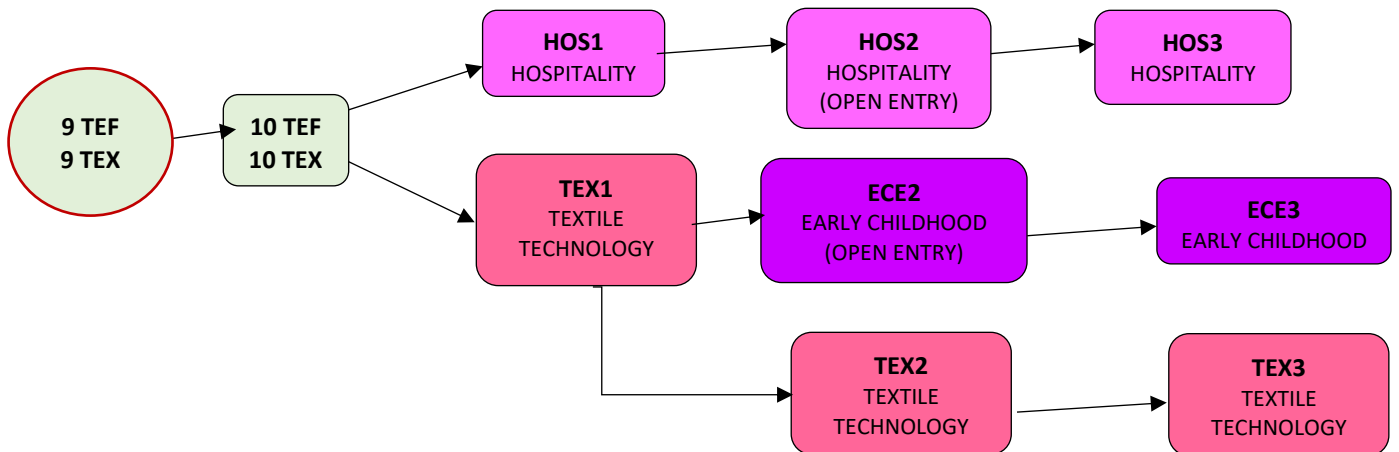
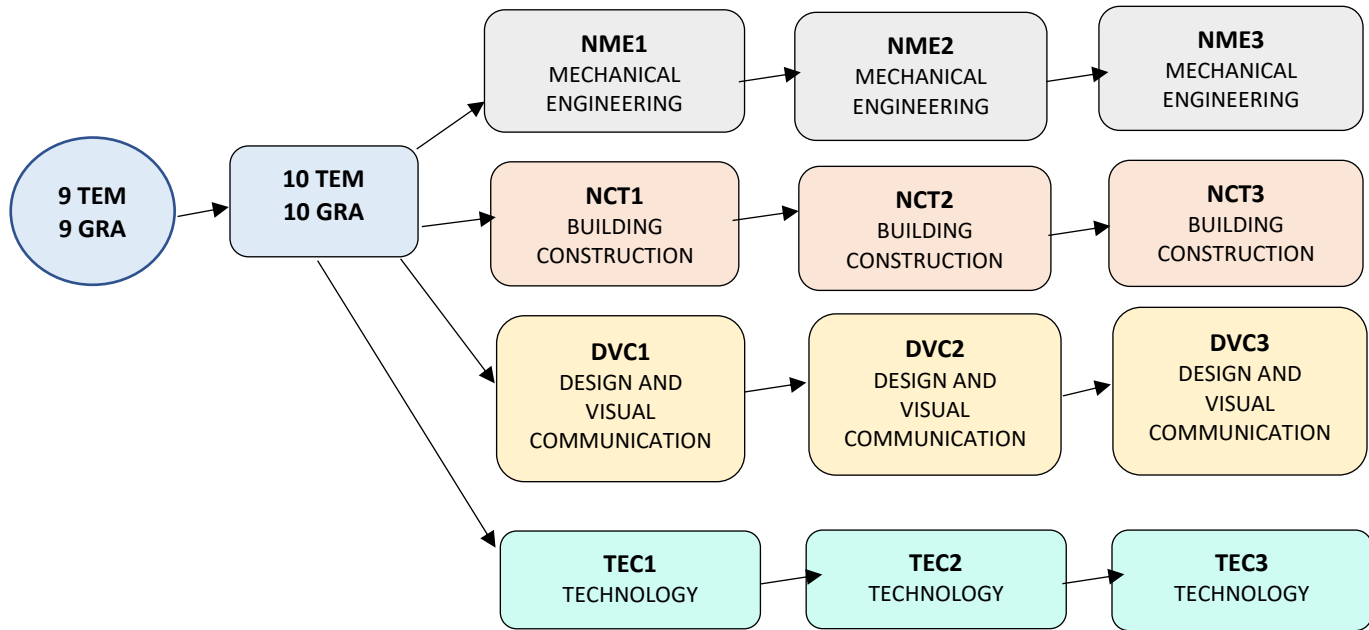
**Hard materials (TEM):** students will be introduced to design and use of tools in workshop, workshop safety, use of materials (wood, plastic, metal), basic design using the laser cutting for their projects.

**Graphics (GRA):** students to learn the elements of Graphics, follow design brief, use of free hand and instrumental drawing tools.

**Food Technology (TEF):** students to learn about food hygiene and rules in the food industry, make a recipe and practice their recipe.

**Soft materials, textile (TEX):** Students to learn basic information about sewing. Design and make project using fabrics and may include electronic materials (i.e. LED lights).

## TECHNOLOGY - HĀNGARAU





**Photo Gallery from Technology Department:**







Garden trowels



Cutlery set w holder



Coaster holders and Breakfast/tool trays



Clock

## Projects



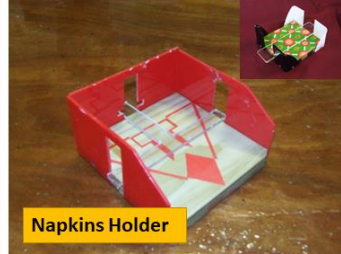
Set of punches w holder



Wooden tool box/ hammer/ Garden trowel



Coaster holder



Napkins Holder



Note pad

