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|  | **Half term 1** **Learning Overview** | **Half term 2****Learning Overview** | **Half term 3** **Learning Overview** | **Half term 4** **Learning Overview** | **Half term 5** **Learning Overview** | **Half term 6** **Learning Overview** |
| **Year 7** | **A: Health and safety in DT**The Eatwell Guide8 healthy eating guidelines**B:** **Design briefs and specifications.** Product analysis on console cases already on the market. Designing Textiles products. | **A**: **Breakfast around the world**Healthy breakfast ideas and why it is the most important meals of the day.Sugar intake in the UK Christmas cookery.**B:** S**afe use of the sewing machine**. Produce a block print iPad case. | **A:** **Data collection and analysis.**Introduction to the workshopModel making. **B:** **Health and safety in DT**The Eatwell Guide8 healthy eating guidelines | **A: Introduction to using hand tools.** Producing jewellery using acrylic.**B:** **Breakfast around the world**Healthy breakfast ideas and why it is the most important meals of the day.Sugar intake in the UK  | **A: Design briefs and specifications.** Product analysis on console cases already on the market. Designing Textiles products.**B:** **Data collection and analysis.**Introduction to the workshopModel making.  | **A**: **Textiles**Safe use of the sewing machine. Produce a block print iPad case. **B: Introduction to using hand tools.** Producing jewellery using acrylic.  |
| **Year 8** | **A: Special diets**Health related dietsAdapting meals for different dietary needs. Vegetarian and Vegan diets.**B: Design**Research on decades. The 6R’sGenerating design ideas | **A:** **Religious diets**Food around the worldEthical issues in FoodChristmas cookery**B: Textiles** Batik, tie dye and sublimation printing. Producing a tote bag.  | **A: Graphics**- Typography and logo designs.Chocolate packagingMaking raw chocolate**B: Food** Special dietsHealth related dietsAdapting meals for different dietary needs. Vegetarian and Vegan diets. | **A: Resistant Materials-** pewter casting and properties of metals. Art deco medals**B: Food**Religious dietsFood around the worldEthical issues in FoodChristmas cookery | **A:** **Design**Research on decades. The 6R’sGenerating design ideas**B: Graphics**Typography and logo designs.Chocolate packagingMaking raw chocolate | **A:** **Textiles**Batik, tie dye and sublimation printing. Producing a tote bag.**B: Resistant Materials**Pewter casting and properties of metals. Art deco medals |

**AQA Food Preparation and Nutrition**

Cohorts currently taking this course: year 9 and year 11

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| **Year 9****AQA Food Preparation and Nutrition** |  The Eatwell guide and planning healthy meals. Nutritional requirements and analysis.  |  Best of British foods. Multicultural foods: traditional foods eaten around the world and links to religious diets.  |  Festival foods mock:-Research festival foods-time plans- demonstrating technical skills |  Sauce making: the 5 mother sauces and dishes that link with each.  Healthier desserts: link to sugar intake in the UK.  Factors that affect food choice.  | Food presentation looking at garnish, decoration and portion control. Pastry making: -shortcrust-filo-rough puff-Choux  | Food presentation looking at garnish, decoration and portion control.  Pastry making: -shortcrust-filo-rough puff-Choux |
| **Year 10****AQA Food Preparation and Nutrition** | Future chef competition. Recap of the eatwell guide and healthy eating.Special diets | Dietary related illnesses:-obesity-diabetes-anaemia-tooth decayCooking methods | Food Science: protein denaturation, coagulation, aeration, emulsification, plasticity.Raising agents | Food safety and food poisoning.The 4C’s linking to food safety.  | Environmental issues related with food. -climate change-Greenhouse gases -Carbon footprint-sustainability of food -Fairtrade | NEA 1 Mock: Science investigation (15%) Primary and secondary processing of ingredients |
| **Year 11****AQA Food Preparation and Nutrition** |  NEA task 1 Students to research the chemical and physical properties of food. 15% of final GCSE grade. | NEA task 1 Students to research the chemical and physical properties of food. 15% of final GCSE grade. |  NEA task 2. Students to prepare and cook a 3 course meal based on researching a given brief. |  NEA task 2. Students to prepare and cook a 3 course meal based on researching a given brief.  |  Revision focused on: Environmental impact of food. Processing and production. Technological development. |  Revision focused on:NutrientsFood Science |

**WJEC Hospitality and Catering**

Cohorts currently taking this course: year 10

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| **Year 9 Hospitality and Catering** | Eatwell through life: energy and nutritional needs | Comparison of homemade products and ready meals4C’s health and safety | Pastry making: -shortcrust-filo-rough puff-Choux | Festival foods mock-Research festival foods-time plans- demonstrating technical skills | Food presentation looking at garnish, decoration and portion control.  | A.C 4- Food poisoning. EHO, risk to personal and customer safety.  |
| **Year 10****Hospitality and Catering** | Future chef competitionThe structure of the hospitality and catering industry. | Working conditions in the hospitality and catering industry. |  Front of house serviceFood safety legislation | Food poisoning and the environmental health officer. | Revision and unit 1 examWritten paper worth 40% of final grade.  |  Unit 2 coursework begins: focus on nutrition. Practical skill development |
| **Year 11****Hospitality and Catering** | Unit 2 coursework: Nutritional needs of specific groups. Practical skill development  | Unit 2 coursework: Customer needs, environmental issues and cooking methods. Practical skill development | Unit 2 coursework: Official internal assessment. Students work independently and can use the booklets previously filled in. Practical skill development | Unit 2 coursework: Official internal assessment.Practical skill development |  Revision for unit 1 retakesStudents not sitting paper now have time to revise for other subjects.  | Revision for unit 1 retakesStudents not sitting paper now have time to revise for other subjects. |

**AQA Design and Technology**

Cohorts currently taking this course: Year 11

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| **Year 9****Design and Technology** | Powering systems* Renewable energy
* Non-renewable energy
 | Product sustainability in society-lifecycle assessment-the 6R’s-Social footprint-entrepreneurs | Electronic systems-input-output-circuits-resistors  | Timbers* Softwoods
* Hardwoods
* Wood joints
* finishes
 | Developments in new material-modern materials- smart materials | -scales of production-production aids- design strategies  |
| **Year 10****Design and Technology** | Paper and board-properties-standard components-printing techniques | CAD/ CAM* use of 2D design
* CAM outputs
 | Design briefs and specificationsMarket research Product analysis | Design strategiesManufacturing specification Developing prototypes | Textiles-fabrics and their properties-joining and shaping-dying and printing | NEA officially begins50% of final GCSE gradeStart of research.  |
| **Year 11****Design and Technology** | NEA generating and developing design ideas. | NEA realising design ideas | NEA Analysis and Evaluation | Revision for the exam: mechanical devices. Treatments and finishes.  | Revision for the exam: Energy. New and emerging technologies. | **Course finished** |

**OCR National Engineering Design**

Cohort currently taking this course: year 9 and year 10

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| **Year 9** **Engineering design** | Design brief, design specification and user requirements | Design brief, design specification and user requirements | Product analysis and research. Examples of coursework. | Product analysis and research final coursework. | Improvements to coursework. Developing and presenting engineering designs. | Developing and presenting engineering designs. |
| **Year 10****Engineering design** | Product and analysis NEA -design cycle-design briefs-design specifications | Product and analysis NEA-development of a new product | Recap and revision of R105 written paper to be taken in January.  | Product and analysis NEA* Wider influences on the design of new products
 | Developing and presenting engineering designs NEA * Design presentation and annotation
 | Developing and presenting engineering designs NEA * Engineering drawing techniques and annotation
 |
| **Year 11** **Engineering design** | Developing and presenting engineering designs NEA * CAD software to produce and communicate designs
 | 3D design realisation NEA* Plan of making
* Specification
* Flow chart
* Cutting list
* Tools and equipment
 | 3D design realisation NEA* Safe working practices
* Making a final prototype
 | 3D design realisation NEA* Safe working practices

Making a final prototype | Revision for R105 unit retakesStudents not sitting paper now have time to revise for other subjects. | Course finished |