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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 Guide  8 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 workshop  Model making.  **B:** **Health and safety in DT**  The Eatwell Guide  8 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 workshop  Model 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 diets  Adapting meals for different dietary needs.  Vegetarian and Vegan diets.  **B: Design**  Research on decades.  The 6R’s  Generating design ideas | **A:** **Religious diets**  Food around the world  Ethical issues in Food  Christmas cookery  **B: Textiles**  Batik, tie dye and sublimation printing.  Producing a tote bag. | **A: Graphics**-  Typography and logo designs.  Chocolate packaging  Making raw chocolate  **B: Food**  Special diets  Health related diets  Adapting meals for different dietary needs.  Vegetarian and Vegan diets. | **A: Resistant Materials-** pewter casting and properties of metals.  Art deco medals  **B: Food**  Religious diets  Food around the world  Ethical issues in Food  Christmas cookery | **A:** **Design**  Research on decades.  The 6R’s  Generating design ideas  **B: Graphics**  Typography and logo designs.  Chocolate packaging  Making 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 decay  Cooking 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:  Nutrients  Food 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 meals  4C’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 competition  The structure of the hospitality and catering industry. | Working conditions in the hospitality and catering industry. | Front of house service  Food safety legislation | Food poisoning and the environmental health officer. | Revision and unit 1 exam  Written 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 retakes  Students not sitting paper now have time to revise for other subjects. | Revision for unit 1 retakes  Students 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 specifications  Market research  Product analysis | Design strategies  Manufacturing specification  Developing prototypes | Textiles  -fabrics and their properties  -joining and shaping  -dying and printing | NEA officially begins  50% of final GCSE grade  Start 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 retakes  Students not sitting paper now have time to revise for other subjects. | Course finished |