

2022/ 2023	AUTUMN		SPRING		SUMMER	
	HT1	HT2	HT3	HT4	HT5	HT6
Y7	<p><b>Area of study</b> Cooking and Nutrition – Healthy eating (Alternating Practical and theory lessons)</p> <p><b>Key concepts/ Knowledge</b></p> <ul style="list-style-type: none"> <li>- Food hygiene and safety</li> <li>- Macronutrients [carbohydrates, proteins and fats]</li> <li>- Micronutrients</li> </ul> <p><b>Assessment method</b></p> <ul style="list-style-type: none"> <li>- Written evaluation of Shortbread</li> <li>- Ongoing AfL</li> </ul>	<p><b>Area of study</b> Cooking and Nutrition –Healthy eating (Alternating Practical and theory lessons)</p> <p><b>Key concepts/ Knowledge</b></p> <ul style="list-style-type: none"> <li>- Eatwell Guide</li> <li>- Healthy Eating Guidelines</li> <li>- Sensory analysis</li> </ul> <p><b>Assessment method</b></p> <ul style="list-style-type: none"> <li>- End of unit assessment paper</li> <li>- Ongoing AfL</li> </ul>	<p><b>Area of study</b> Textiles – (Alternating Practical and theory lessons) Donut stuffed cushion</p> <p><b>Key concepts/ Knowledge</b> Fabric decoration H&amp;S, Designing skills Application, Theme.</p> <p><b>Assessment method</b> Ongoing assessment of design work and application.</p>	<p><b>Area of study</b> Textiles – (Alternating Practical and theory lessons) Donut stuffed cushion</p> <p><b>Key concepts/ Knowledge</b> Fibres and fabrics, embellishments, embroidery</p> <p><b>Assessment method</b> Evaluation of final product and outcome.</p>	<p><b>Area of study</b> D&amp;T- Core practical Skills Workshop skills tasks – phone holder, puzzle and key ring</p> <p><b>Key concepts/ Knowledge</b> Cutting tools, Equipment and processes, H&amp;S, Abrading equipment, Communication of design ideas, Electronics, Assembly &amp; evaluation</p> <p><b>Assessment method</b> Evaluation of final Product</p>	<p><b>Area of study</b> D&amp;T- Materials and their working Properties</p> <p><b>Key concepts/ Knowledge</b> Papers and boards, Timbers, Metals and Alloys, Polymers and Textiles</p> <p><b>Assessment method</b> Written Assessment</p>
Y8	<p><b>Area of study</b> Cooking and Nutrition Food - Life Stages and Dietary Needs</p> <p><b>Key concepts/ Knowledge</b></p> <ul style="list-style-type: none"> <li>- Hygiene and safety</li> <li>- Life stages</li> <li>- Elderly needs</li> <li>- Food Allergens</li> </ul> <p><b>Assessment method</b></p> <ul style="list-style-type: none"> <li>- Written evaluation of dairy free cake</li> <li>- Ongoing AfL and of practical skills.</li> </ul>	<p><b>Area of study</b> Cooking and Nutrition Food - Life Stages and Dietary Needs</p> <p><b>Key concepts/ Knowledge</b></p> <ul style="list-style-type: none"> <li>- Coeliacs disease</li> <li>- Food provenance</li> <li>- Food waste</li> <li>- Special diets</li> </ul> <p><b>Assessment method</b></p> <ul style="list-style-type: none"> <li>- End of unit assessment paper</li> <li>- Ongoing AfL</li> </ul>	<p><b>Area of study</b> Textiles – pencil case</p> <p><b>Key concepts/ Knowledge</b> H&amp;S. Pattern cutting, Hand embroidery. Use of sewing machine.</p> <p><b>Assessment method</b> Evaluation of final Product Assessment of each key concept</p>	<p><b>Area of study</b> Textiles – pencil case</p> <p><b>Key concepts/ Knowledge</b> H&amp;S. Recycling. Measuring. Analysing Evaluating. Embellishments.</p> <p><b>Assessment method</b> Demonstration of Skills &amp; Knowledge.</p>	<p><b>Area of study</b> D&amp;T- Core practical Skills Walking toy</p> <p><b>Key concepts/ Knowledge</b> Cutting tools, Equipment and processes, H&amp;S, Abrading equipment, Adhesives and Glues, Automation, Mechanical Engineering, Electronics</p> <p><b>Assessment method</b> Assembly &amp; evaluation Evaluation of final Product</p>	<p><b>Area of study</b> Music</p> <p><b>Key concepts/ Knowledge</b> Musical Elements Rhythm Improvisation Musical Styles Lyrical Structure Musical Structure</p> <p><b>Assessment method</b> Peer/teacher Assessed performance</p>
Y9	<p><b>Area of study</b> Cooking and Nutrition- Food Science</p> <p><b>Key concepts/ Knowledge</b></p> <ul style="list-style-type: none"> <li>- Gelatinisation</li> <li>- Coagulation and Denaturation of proteins</li> <li>- Caramelisation and Dextrinisation</li> </ul> <p><b>Assessment method</b></p> <ul style="list-style-type: none"> <li>- Written evaluation of biscuits</li> <li>- Ongoing AfL and of practical skills.</li> </ul>	<p><b>Area of study</b> Cooking and Nutrition- Food Science</p> <p><b>Key concepts/ Knowledge</b></p> <ul style="list-style-type: none"> <li>- Enzymic and non-enzymic browning</li> <li>- Raising Agents</li> </ul> <p><b>Assessment method</b></p> <ul style="list-style-type: none"> <li>- End of unit assessment paper</li> <li>- Ongoing AfL</li> </ul>	<p><b>Area of study</b> Textiles – water bottle holder</p> <p><b>Key concepts/ Knowledge</b> H&amp;S. Designing. Embellished techniques. Scale. Fabric construction. Functions and properties of materials.</p> <p><b>Assessment method</b> Evaluation of final Product. Assessment of each key concept.</p>	<p><b>Area of study</b> Textiles – water bottle holder</p> <p><b>Key concepts/ Knowledge</b> H&amp;S. Sewing machine. Hand sewing. Measuring. Surface decoration. Aesthetics.</p> <p><b>Assessment method</b> Demonstration of Skills &amp; Knowledge.</p>	<p><b>Area of study</b> D&amp;T- Core practical Skills Metalwork – jewellery making [brooch]</p> <p><b>Key concepts/ Knowledge</b> Cutting tools, Equipment and processes, H&amp;S, Abrading equipment, Adhesives and Glues, Automation, Mechanical Engineering, Electronics, Assembly &amp; evaluation</p> <p><b>Assessment method</b> Evaluation of final Product</p>	<p><b>Area of study</b> 3D CAD- Solidworks</p> <p><b>Key concepts/ Knowledge</b> Assemblies, References. Patterns, Simulations, File Conversion and Surface Modelling</p> <p><b>Assessment method</b> Demonstration of Skills &amp; Knowledge</p>
NOTES	<b>SKILLS FOR LIFE/ FUTURE LEARNING AND EMPLOYMENT</b>					
	<p><b>SKILLS FOR LIFE</b> Principles of nutrition and healthy eating Instilling a love of cooking nutritious dishes that enable students to feed themselves and others Planning budgeting and costing Understand world cultures, customs and flavours</p> <p><b>FUTURE LEARNING AND EMPLOYMENT</b> Dietitian Chef Personal trainer</p>					

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Y10 Y11	<p><b>Area of study</b> Food preparation skills (unit 1) <b>Key concepts/ Knowledge</b> Advanced practical skills Use of cooker and electrical equipment Cooking methods Raising agents Settings mixtures <b>Assessment method</b> Unit test, continuous assessment of practical skills and product</p>	<p><b>Area of study</b> Food Science (unit 3) <b>Key concepts/ Knowledge</b> Cooking of food and heat transfer Functional and chemical properties of food <b>Assessment method</b> End of unit test using exam-based questions, continuous assessment of practical skills and product</p>	<p><b>Area of study</b> Food, nutrition and health (unit 2) <b>Key concepts/ Knowledge</b> Macronutrients Micronutrients Nutrition needs and health <b>Assessment method</b> End of unit test using exam-based questions, continuous assessment of practical skills and product</p>	<p><b>Area of study</b> Food contamination and spoilage (unit 4) <b>Key concepts/ Knowledge</b> Food spoilage and contamination Principles of food safety <b>Assessment method</b> End of unit test using exam-based questions, continuous assessment of practical skills and product</p>	<p><b>Area of study</b> Food choice (unit 5) <b>Key concepts/ Knowledge</b> Factors affecting food choices British and international cuisine practical Sensory evaluation Food labelling and marketing <b>Assessment method</b> End of unit test using exam-based questions, continuous assessment of practical skills and product</p>	<p><b>Area of study</b> Food provenance (unit 6) <b>Key concepts/ Knowledge</b> Environmental impact and sustainability of food Food processing and production <b>Assessment method</b> End of unit test using exam-based questions, continuous assessment of practical skills and product</p>
	<p><b>Area of study</b> Non-Examined Assessment (NEA 1) - Set by AQA Examination Board. Controlled assessment 1 (15% of GCSE final mark) <b>Key concepts/ Knowledge</b> Produce a report on the findings related to one of the given tasks based on food investigation <b>Assessment method</b> Exam board criteria used in preparation for submission</p>	<p><b>Area of study</b> Exam preparation <b>Key concepts/ Knowledge</b> Students reviewing areas of strength and weakness for further revision and teacher guidance Food safety Food Science Food Choice Nutrition and Health <b>Assessment method</b> Mock exam to assess student's knowledge and progress</p>	<p><b>Area of study</b> Non-Examined Assessment (NEA 2) - Set by AQA Examination Board. Controlled assessment 2 (35% of GCSE final mark) <b>Key concepts/ Knowledge</b> Produce a report on the findings related to one of the given tasks based on the nutritional needs, culminating in a three-course meal <b>Assessment method</b> Exam board criteria used in preparation for submission</p>	<p><b>Area of study</b> Non-Examined Assessment (NEA 2) - Set by AQA Examination Board. Controlled assessment 2 (35% of GCSE final mark) <b>Key concepts/ Knowledge</b> Produce a report on the findings related to one of the given tasks based on the nutritional needs, culminating in a three-course meal. Food for PC 3-hour practical exam. <b>Assessment method</b> Exam board criteria used in preparation for submission</p>	<p><b>Area of study</b> Exam preparation <b>Key concepts/ Knowledge</b> Students reviewing areas of strength and weakness for further revision and teacher guidance Food safety Food Science Food Choice Nutrition and Health <b>Assessment method</b> Exam questions used to test knowledge</p>	<p><b>Area of study</b> <b>Key concepts/ Knowledge</b> <b>Assessment method</b></p>
NOTES	<b>SKILLS FOR LIFE/ FUTURE LEARNING AND EMPLOYMENT</b>					
	<p><b>SKILLS FOR LIFE</b> Principles of nutrition and healthy eating Instilling a love of cooking nutritious dishes that enable students to feed themselves and others Planning budgeting and costing Understand world cultures, customs and flavours</p> <p><b>FUTURE LEARNING AND EMPLOYMENT</b> Food Manufacturing Inspector Food scientists and food technologists Restaurateur Nutritionist Product process development scientist Health improvement practitioner Chef Dietitian Catering Manager</p>					