

2022/ 2023	AUTUMN		SPRING		SUMMER	
	HT1	HT2	HT3	HT4	HT5	HT6
Y7	<p>Area of study Cooking and Nutrition – Healthy eating (Alternating Practical and theory lessons) Key concepts/ Knowledge Food hygiene and safety, Personal hygiene and safety. Eat well plate, Use of equipment, Basic preparation and cooking skills Assessment method Evaluation of final product.</p>	<p>Area of study Cooking and Nutrition –Healthy eating (Alternating Practical and theory lessons) Key concepts/ Knowledge Purchasing food, use by and best before dates, Sensory analysis, Labelling and law, Evaluating existing products Assessment method Ongoing assessment of practical skills.</p>	<p>Area of study Textiles – (Alternating Practical and theory lessons) Bags for life Key concepts/ Knowledge Fabric decoration H&S, Designing skills Application, Theme. Assessment method Ongoing assessment of design work and application.</p>	<p>Area of study Textiles – (Alternating Practical and theory lessons) Bags for life Key concepts/ Knowledge Textile media, Mass production in industry, Environmental impact. Assessment method Evaluation of final product and outcome.</p>	<p>Area of study D&T- Core practical Skills (Mechanical Lamp) Key concepts/ Knowledge Cutting tools, Equipment and processes, H&S, Abrading equipment, Communication of design ideas, Assembly & evaluation Assessment method Evaluation of final Product</p>	<p>Area of study D&T- Materials and their working Properties Key concepts/ Knowledge Papers and boards, Timbers, Metals and Alloys, Polymers and Textiles Assessment method Written Assessment</p>
Y8	<p>Area of study Cooking and Nutrition Food Provenance (Developing Practical skills alternating) Key concepts/ Knowledge Multicultural awareness. Food influences. Developing a range of food preparation and cooking skills. Adapting recipes. Assessment method Evaluation of final product Ongoing assessment of practical skills.</p>	<p>Area of study Cooking and Nutrition – Food Provenance (Theory alternating) Key concepts/ Knowledge Packaging and labelling. Food storage. Designing for user. Functions and properties of ingredients. 6 Rs. Sustainability. Food waste. GM foods. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study Textiles –Wall tidy (Developing Practical Skills alternating) Key concepts/ Knowledge H&S. Pattern cutting, Hand embroidery. Use of sewing machine. Assessment method Evaluation of final Product Assessment of each key concept</p>	<p>Area of study Textiles –Wall tidy (Theory alternating) Key concepts/ Knowledge H&S. Recycling. Measuring. Analysing Evaluating. Embellishments. Assessment method Demonstration of Skills & Knowledge.</p>	<p>Area of study D&T- Core practical Skills (Walking Toy) Key concepts/ Knowledge Cutting tools, Equipment and processes, H&S, Abrading equipment, Adhesives and Glues, Automation, Mechanical Engineering, Assembly & evaluation Assessment method Evaluation of final Product</p>	<p>Area of study Music Key concepts/ Knowledge Musical Elements Rhythm Improvisation Musical Styles Lyrical Structure Musical Structure Assessment method Peer/teacher Assessed performance</p>
Y9	<p>Area of study Cooking and Nutrition- Diet through life (Developing Practical skills alternating) Key concepts/ Knowledge Awareness and balance of good health. Food poisoning. Independent cooking skills. Functions and properties of ingredients. Assessment method Evaluation of final product</p>	<p>Area of study Cooking and Nutrition- Diet through life (Theory alternating) Key concepts/ Knowledge Portion control. GDAs and RDAs. Industrial production. Assessment method Ongoing assessment, End of unit test of knowledge.</p>	<p>Area of study Textiles – Fabric organiser (Developing Practical Skills alternating) Key concepts/ Knowledge H&S. Designing. Embellished techniques. Scale. Fabric construction. Functions and properties of materials. Assessment method Evaluation of final Product. Assessment of each key concept.</p>	<p>Area of study Textiles – Fabric organiser (Theory alternating) Key concepts/ Knowledge H&S. Sewing machine. Hand sewing. Measuring. Surface decoration. Aesthetics. Assessment method Demonstration of Skills & Knowledge.</p>	<p>Area of study D&T- 3D CAD/ Solid works Key concepts/ Knowledge Assemblies, References, Patterns, Simulations, File Conversion and Surface Modelling Assessment method Demonstration of Skills & Knowledge</p>	<p>Area of study D&T- New and Emerging Technologies Key concepts/ Knowledge Emerging Technology, Robotics, Crowd funding, Virtual Marketing, retail, co-operatives, fair trade, technology push, market pull, pollution, global warming, automation, CAD, CAM, FMS, JIT, Lean manufacturing, Planned obsolescence Assessment method Written Assessment</p>

NOTES	SKILLS FOR LIFE/ FUTURE LEARNING AND EMPLOYMENT					
	<p>SKILLS FOR LIFE 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 FUTURE LEARNING AND EMPLOYMENT Dietitian Chef Personal trainer</p>					

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Y10	Area of study Food preparation skills (unit 1) Key concepts/ Knowledge General practical skills Use of cooker Use of equipment Cooking methods Raising agents Setting mixtures Assessment method Unit test, continuous assessment of practical skills and product	Area of study Food science (unit 3) Key concepts/ Knowledge Cooking of food and heat transfer Functional and chemical properties of food Assessment method End of unit test using exam-based questions, continuous assessment of practical skills and product	Area of study Food, Nutrition and health (unit 2) Key concepts/ Knowledge Macronutrients Micronutrients Nutrition needs and health Assessment method End of unit test using exam-based questions, continuous assessment of practical skills and product	Area of study Food contamination and spoilage (unit 4) Key concepts/ Knowledge Food spoilage and contamination Principles of food safety Assessment method End of unit test using exam-based questions, continuous assessment of practical skills and product	Area of study Food choice (unit 5) Key concepts/ Knowledge Factors effecting food choice British and international cuisine Sensory evaluation Food labelling and marketing Assessment method End of unit test using exam-based questions, continuous assessment of practical skills and product	Area of study Food provenance (unit 6) Key concepts/ Knowledge Environmental impact and sustainability of food Food processing and production Assessment method End of unit test using exam-based questions, continuous assessment of practical skills and product
	Area of study Non-Examined Assessment (NEA 1) - Set by AQA Examination Board. Controlled assessment 1 (15% of GCSE final mark) Key concepts/ Knowledge Produce a report on the findings related to one of the given tasks based on food investigation Assessment method Exam board criteria used in preparation for submission	Area of study Exam preparation Key concepts/ Knowledge Students reviewing areas of strength and weakness for further revision and teacher guidance Food safety Food Science Food Choice Nutrition and Health Assessment method Mock exam to assess student's knowledge and progress	Area of study Non-Examined Assessment (NEA 2) - Set by AQA Examination Board. Controlled assessment 2 (35% of GCSE final mark) Key concepts/ Knowledge Produce a report on the findings related to one of the given tasks based on the nutritional needs, culminating in a three-course meal Assessment method Exam board criteria used in preparation for submission	Area of study Non-Examined Assessment (NEA 2) - Set by AQA Examination Board. Controlled assessment 2 (35% of GCSE final mark) Key concepts/ Knowledge 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. Assessment method Exam board criteria used in preparation for submission	Area of study Exam preparation Key concepts/ Knowledge Students reviewing areas of strength and weakness for further revision and teacher guidance Food safety Food Science Food Choice Nutrition and Health Assessment method Exam questions used to test knowledge	

NOTES	SKILLS FOR LIFE/ FUTURE LEARNING AND EMPLOYMENT					
	SKILLS FOR LIFE 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 FUTURE LEARNING AND EMPLOYMENT Food Manufacturing Inspector Food scientists and food technologists Restaurateur Nutritionist Product process development scientist Health improvement practitioner Chef Dietitian Catering Manager					