

2021 / 2022	AUTUMN		SPRING		SUMMER	
	HT1	HT2	HT3	HT4	HT5	HT6
Y7	<p>Area of study (group 1) Food -Healthy eating Key concepts Food hygiene and safety. Purchasing food – use by and best before dates. Correct food storage. Personal hygiene and safety – dangers of poor hygiene. Correct selection and safe usage of equipment. Sensory analysis – identifying and tasting different varieties of fruit and vegetables. Basic preparation and cooking skills – skills will gradually build throughout the 8 practical sessions. The eat well plate – what are the 5 main food groups and what do they do for our bodies. Labelling and the law. Evaluating existing products. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study (group 2) Food-Healthy eating Key concepts Food hygiene and safety. Purchasing food – use by and best before dates. Correct food storage. Personal hygiene and safety – dangers of poor hygiene. Correct selection and safe usage of equipment. Sensory analysis – identifying and tasting different varieties of fruit and vegetables. Basic preparation and cooking skills – skills will gradually build throughout the 8 practical sessions. The eat well plate – what are the 5 main food groups and what do they do for our bodies. Labelling and the law. Evaluating existing products. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study (group 1) Textiles – fabric decoration/bags for life Key concepts Fabric decoration using specialist textiles media. Designing based round a theme. Mass production in industry. Plastic bags v bags for life and the environmental impact. Assessment method on- going assessment of design work and making skills</p>	<p>Area of study (group 2) Textiles – fabric decoration/bags for life Key concepts Fabric decoration using specialist textiles media. Designing based round a theme. Mass production in industry. Plastic bags v bags for life and the environmental impact. Assessment method on- going assessment of design work and making skills</p>	<p>Area of study Area of study (group 1) Stem Key concepts Electronics Aerodynamics Kinetics Designing and making a self-propelled vehicle. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study Area of study (group 1) Stem Key concepts Electronics Aerodynamics Kinetics Designing and making a self-propelled vehicle. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>
	<p>Area of study Food provenance Key concepts Raising awareness of multicultural society in Britain and the influences different cultures have on what we eat. Researching food from other cultures. Ready-made multicultural meals market. Packaging and labelling. Sensory analysis. Food hygiene and safety. Safe food storage. Designing with food to meet the needs of the user. Developing a range of food preparation and cooking skills. Adapting recipes. Further developing independent cooking skills. Individual and Team work to adapt and produce batches of products. Functions and properties of ingredients. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study Food provenance Key concepts Raising awareness of multicultural society in Britain and the influences different cultures have on what we eat. Researching food from other cultures. Ready-made multicultural meals market. Packaging and labelling. Sensory analysis. Food hygiene and safety. Safe food storage. Designing with food to meet the needs of the user. Developing a range of food preparation and cooking skills. Adapting recipes. Further developing independent cooking skills. Individual and Team work to adapt and produce batches of products. Functions and properties of ingredients. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study textiles – wall tidy Key concepts Evaluating and analysing existing products. Ergonomics. Pattern cutting. Use of sewing machine. Cross stitch. Assessment method Assessment of each key concept. Final product assessment.</p>	<p>Area of study textiles – wall tidy Key concepts Evaluating and analysing existing products. Ergonomics. Pattern cutting. Use of sewing machine. Cross stitch. Assessment method Assessment of each key concept. Final product assessment.</p>	<p>Area of study Design Technology- Clock project Key concepts Designing, design development and annotation. Designing for the needs of the user, analysing existing products. Planning for making- quality and safety. Health and safety in the workshop. Working with wood, acrylic and vinyl. Quality finishing techniques The history of telling time. Clock mechanisms. Islamic reference to time Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study Design Technology- Clock project Key concepts Designing, design development and annotation. Designing for the needs of the user, analysing existing products. Planning for making- quality and safety. Health and safety in the workshop. Working with wood, acrylic and vinyl. Quality finishing techniques The history of telling time. Clock mechanisms. Islamic reference to time Assessment method On-going assessment of practical skills End of unit test of knowledge</p>
Y8						

<p>Area of study Catch up on yr8 practical work Diet through life Key concepts Raising awareness of healthy eating through the balance of good health. Portion control. Food poisoning and control measures. Food hygiene and safety. To understand GDAs and RDAs. To be able to carry out research into a given topic. Industrial production techniques. Designing with food to meet the needs of the user. Developing a range of food preparation and cooking skills. Adapting recipes. Further developing independent cooking skills. Individual and Team work to adapt and produce batches of products. Functions and properties of ingredients. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study Catch up on yr8 practical work Diet through life Key concepts Raising awareness of healthy eating through the balance of good health. Portion control. Food poisoning and control measures. Food hygiene and safety. To understand GDAs and RDAs. To be able to carry out research into a given topic. Industrial production techniques. Designing with food to meet the needs of the user. Developing a range of food preparation and cooking skills. Adapting recipes. Further developing independent cooking skills. Individual and Team work to adapt and produce batches of products. Functions and properties of ingredients. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study Textiles – petri dishes Key concepts Embroidery and embellishment Decorative textiles Interior design Assessment method Assessment of design work Assessment of skills and techniques Final product assessed</p>	<p>Area of study Textiles – petri dishes Key concepts Embroidery and embellishment Decorative textiles Interior design Assessment method Assessment of design work Assessment of skills and techniques Final product assessed</p>	<p>Area of study Design Technology – Islamic light project Key concepts Designing, design development and annotation. Designing for the needs of the user, analysing existing products. Planning for making- quality and safety. Health and safety in the workshop. Working with wood, acrylic and vinyl. Quality finishing techniques. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>	<p>Area of study Design Technology – Islamic light project Key concepts Designing, design development and annotation. Designing for the needs of the user, analysing existing products. Planning for making- quality and safety. Health and safety in the workshop. Working with wood, acrylic and vinyl. Quality finishing techniques. Assessment method On-going assessment of practical skills End of unit test of knowledge</p>
<p>YEAR 10 Area of study Food preparation skills (unit 1) Key concepts General practical skills Use of cooker Use of equipment Cooking methods Raising agents Setting mixtures Assessment method Unit test, continuous assessment of practical work</p>	<p>Area of study Food science (unit 3) Key concepts Cooking of food and heat transfer Functional and chemical properties of food Assessment method End of unit test using exam based questioning</p>	<p>Area of study Food, Nutrition and health (unit 2) Key concepts Macronutrients Micronutrients Nutrition needs and health Assessment method End of unit test using exam based questioning</p>	<p>Area of study Food contamination and spoilage (unit 4) Key concepts Food spoilage and contamination Principles of food safety Assessment method End of unit test using exam based questioning</p>	<p>Area of study food choice (unit 5) Key concepts Factors effecting food choice British and international cuisine Sensory evaluation Food labelling and marketing Assessment method End of unit test using exam based questioning</p>	<p>Area of study Food provenance (unit 6) Key concepts Environmental impact and sustainability of food Food processing and production Assessment method End of unit test using exam based questioning</p>
<p>Area of study Controlled assessment 1 (15% of GCSE final mark) Key concepts Produce a report on the findings related to one of the given tasks based on food science investigations Assessment method Exam board criteria used in preparation for submission</p>	<p>Area of study Exam preparation Key concepts Students reviewing areas of strength and weakness for further revision and teacher guidance Assessment method Mock exam to assess students' knowledge</p>	<p>Area of study Controlled assessment 2 (35% of GCSE final mark) Key concepts Produce a report on the findings related to one of the given tasks based on nutritional needs, culminating in a three course meal. Assessment method Exam board criteria used in preparation for submission</p>	<p>Area of study Controlled assessment 2 (35% of GCSE final mark) Key concepts Produce a report on the findings related to one of the given tasks based on nutritional needs, culminating in a three course meal. 3 hour practical exam. Assessment method Exam board criteria used in preparation for submission</p>	<p>Area of study Exam preparation Key concepts Students reviewing areas of strength and weakness for further revision and teacher guidance Assessment method Exam questions used to test knowledge</p>	

NOTES	AREAS OF STUDY	KEY CONCEPTS	ASSESSMENT METHOD