

Design tech – Year 7 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	<p>Sustainability and the environment To take a more responsible approach when designing and manufacturing a new product. Addressing the negative impact using finite resources has on the environment and how to rethink our lifestyles and choices.</p>									<p>Sustainable Stationary An introduction to papers and board and isometric drawing</p>					

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26	
	<p>Sustainable Stationary An introduction to papers and board and isometric drawing</p>											

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39

Design tech – Year 8 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	<p>Materials Testing An introduction to materials, properties and uses. Understanding why/how materials are tested and developments in new materials.</p>						<p>Biomimicry - Conservation Project To design and develop an item of uniform that amalgamates the use of biomimicry, smart materials and e-textiles.</p>								

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26	
	<p>Biomimicry - Conservation project To design and develop an item of uniform that amalgamates the use of biomimicry, smart materials and e-textiles.</p>											

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39

Design tech – Year 9 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	<p>Risk Assessments Understanding of timber as a unique, organic material and how working with it depends on the types of material, and which cuts / finishes are made and to where. Being able to identify risk and why it can be hazardous and how to eliminate / avoid it.</p>				<p>Success Criteria mm / cm conversion and importance of accurate measuring. That success criteria are always used – whether that is discretely or implicitly and also the importance of working towards these to fulfil client briefs.</p>						<p>Mechanisms and Electronics</p>				

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26	
	Mechanisms and Electronics											

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39

Design tech – Year 10 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	Intro to Course	Arts & Crafts (William Morris) Creating block print, Timber frame, CAD CAM (laser cut frame) - Unit 1 & 2				Art Nouveau Illustrator, Graphics, Moodboards, Presenting a design idea, Packaging Design - Unit 1 & 2		Modernism/Art Nouveau Illustrator, Graphics, Moodboard,, Presenting a design idea Packaging Design- Unit 1 & 2			Bauhaus Ergonomic & Anthropometric Ping Pong Bat, Mini brief, Prototyping/foam modelling, Unit 1 & 3				

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26
	Modernism 3D Printed Toy Design, CAD CAM (3D software), Surface Finishes (textiles, timber, paper and plastic), Smart and Modern Materials						Post Modernism Textiles (T-shirt project?), Environmental/social factors, CAD/CAM (create slogan/logo), production processes				

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39
	Live brief Working in industry, Design brief, Working to client, Production plan, Costing, Prototyping/modelling, Presentation and Review												

Food – Year 7 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	<p style="text-align: center;">Food Safety and Basic Skills When preparing and cooking food; the safety of the chef and the food is as important as the finished product.</p>							<p style="text-align: center;">Principles of Nutrition & Factors Affecting Food Choice The 5 main nutrients need to be eaten in certain amounts to maintain a balanced and healthy lifestyle. There are different factors that affect why people choose to eat they foods they do – social, moral, ethical, health.</p>							

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26
	<p style="text-align: center;">Principles of Nutrition and Factors that Affect Food Choice The 5 main nutrients need to be eaten in certain amounts to maintain a balanced and healthy lifestyle. There are different factors that affect why people choose to eat they foods they do – social, moral, ethical, health.</p>										

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39

Food – Year 8 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	<p>Where does food come from? Food isn't made in the supermarkets. There are many different ways in which it is produced.</p>											<p>Food Science Food doesn't just cook; it behaves differently depending on what you do with it and what you put it with</p>			

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26
	<p>Food Science Food doesn't just cook; it behaves differently depending on what you do with it and what you put it with</p>										

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39

Food – Year 9 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	<p style="text-align: center;">The Principles of Nutrition and Factors Affecting Food Choice</p> <p>The sources, functions, effects of excess and deficiency on health, of all the nutrients required by the body. The principles of nutrition such as the Eatwell Guide and 8 tips for healthy eating can be used to plan and prepare meals. Different groups of people have different nutritional and health requirements depending on age, health and lifestyle. It is important to understand how to plan and prepare meals for different groups of people including those with diet-related health problems.</p> <p>Factors such as cost, lifestyle, PAL, seasonality, income and special occasions affect what we choose to eat. Different cultures and religions prepare foods in different ways or avoid some foods altogether; other people make moral food choices.</p>													<p>Food Preparation Task (Adapting a Recipe and Time Planning)</p> <p>The ability to adapt and modify recipes is important for both NEA1 and NEA2. In investigation, a basic recipe may need to be adapted/modified to show how different variables (ingredients) affect the outcome of the recipe.</p> <p>Dovetailing enables clear and logical timings and method steps for multiple recipes.</p> <p>Research and Evaluation skills</p>	

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26
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	<p>Food Preparation Task (Adapting a Recipe and Time Planning)</p> <p>The ability to adapt and modify recipes is important for both NEA1 and NEA2. In investigation, a basic recipe may need to be adapted/modified to show how different variables (ingredients) affect the outcome of the recipe.</p> <p>Dovetailing enables clear and logical timings and method steps for multiple recipes.</p> <p>Research and Evaluation skills</p>	
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Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39

Food – Year 10 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15
	Chunk 1: Fruit & Vegetables						Chunk 2: Milk, cheese, yoghurt						Chunk 3: Cereals		

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26
	Chunk 3: Cereals Continued			Chunk 4: Meat, fish, poultry, eggs							

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39
	Chunk 5: Butters, oils, margarine, sugar, syrup							Chunk 6: Soya, tofu, beans, nuts, seeds					

Food – Year 11 2023-2024

Term 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15	
	NEA	C1 Principles of Nutrition					C2 Diet & good health									

Term 2	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	Week 26
	C3 Science of food										

Term 3	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39
	C4 Where food comes from			C5 Cooking & food prep	C6 Commodities								