

Subject Information

	Learning Phase 1	Learning Phase 2	Learning Phase 3	Learning Phase 4
Year 7 (Carousel)	Foundation Foods and Skills (Food)	Key skills and construction in Textiles		
	Foundation Materials and Design		CAD/CAM skills 01 (Short unit to be delivered during phase 1 or 2)	
Year 8	Nutrition 'Staple Foods'	Assessment task 'Pizza Product'	Design and construction 'Pencil Case'	
	Mechanisms 01 Cams/gears	Graphic Products Pop up mechanisms	Systems 01 Simple electronics	
Year 9	'World foods' Savoury Meals	'World foods' Savoury Meals	'Food Investigation'	
	Design Development 1 Mood Light	Design Development 1 Flat pack chairs	CAD/CAM skills 02 (Short unit to be delivered during phase 1 or 2)	
Year 10 & 11	CAMBRIDGE NATIONAL LEVELS 1&2 Child Development Exam Topics covered Learning objective 1: Reproduction and parental responsibility Coursework moderated unit: The equipment needs for babies and young children in a nursery setting Developing an understanding of the factors to be considered when choosing appropriate equipment to meet all of these needs.	Learning objective 2: Antenatal care, preparation for birth,	Learning objective 3: Postnatal checks, postnatal provision and conditions for development	Learning objectives 4 & 5 Childhood illnesses and child safety.

	<p>Nutrition and hygiene practices</p> <p>The opportunity to investigate feeding solutions, comparing these to nutritional requirements and evaluating the outcomes.</p>	<p>This topic will include researching, planning and carrying out activities with a child and observing and evaluating these activities.</p>		
	<p>Food Preparation and Nutrition</p> <p>Exam topics covered:</p> <p>Students must be able to make the connections between theory and practice to apply their understanding of food and nutrition to practical preparation.</p>	<p>Topics and themes have been grouped to help teach the students. The topics are:</p> <ol style="list-style-type: none"> 1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance 	<p>The range of food and ingredients studied will reflect the recommended guidelines for a healthy diet based on the main food commodity groups. Food groups include:</p> <ul style="list-style-type: none"> • bread, cereals, flour, oats, rice, potatoes and pasta • fruit and vegetables (fresh, frozen, dried, canned and juiced) • milk, cheese and yogurt • meat, fish, eggs, soya, tofu, beans, nuts and seeds • butter, oil, margarine, sugar and syrup 	<p>Food preparation skills</p> <p>Twelve skill groups have been integrated throughout the GCSE course and students will demonstrate how and when these food preparation skills can be applied and combined to achieve specific outcomes.</p>
<p>Y10 D&T</p>	<p>NEA Skills 01</p> <ul style="list-style-type: none"> • Exam practice questions CGP 	<p>NEA Skills 02</p> <ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading 	<p>NEA Launch</p> <ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading • Exam paper walk through 1 	
<p>Y11 D&T</p>	<p>NEA</p> <ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading 	<p>NEA</p> <ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading • Exam paper walk through 2 • Mock revision 	<ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading • Exam paper walk through 3 	

			<ul style="list-style-type: none"> • Exam revision 	
Y12/13 Prod Des	<ul style="list-style-type: none"> • NEA Skills (Y12) • NEA (Y13) • Foundation Exam vocab/ materials/ processes (Y12) • Common Exam questions walk throughs – Paper 1 (Y12/13) 	<ul style="list-style-type: none"> • NEA (Y12/13) • Common Exam questions walk throughs – Paper 1 /2 (Y12/13) 	<ul style="list-style-type: none"> • NEA (Y12/13) • Exam questions walk throughs – paper 2(Y12/13) 	<ul style="list-style-type: none"> • NEA (Y12) • Exam questions review – (Y12)