

## Subject Information

	Learning Phase 1	Learning Phase 2	Learning Phase 3	Learning Phase 4
<b>Year 7</b> (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)	
<b>Year 8</b>	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	
<b>Year 9</b>	‘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)	
<b>Year 10 &amp; 11</b>	<b>CAMBRIDGE NATIONAL LEVELS 1&amp;2</b>  <b>Child Development</b>  <b>Exam Topics covered</b> Learning objective 1: Reproduction and parental responsibility  <b>Coursework</b>  <b>moderated unit:</b>  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.	<b>Learning objective 2:</b>  Antenatal care, preparation for birth,  <b>Coursework</b>  <b>moderated unit:</b>  The development norms from birth to five years  The stages and benefits of play.  How to develop activities to observe development norms in children up to the age of five.	<b>Learning objective 3:</b>  Postnatal checks, postnatal provision and conditions for development	<b>Learning objectives 4 &amp; 5</b>  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><b>Food Preparation and Nutrition</b></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"> <li>1. Food, nutrition and health</li> <li>2. Food science</li> <li>3. Food safety</li> <li>4. Food choice</li> <li>5. Food provenance</li> </ol>	<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"> <li>• bread, cereals, flour, oats, rice, potatoes and pasta</li> <li>• fruit and vegetables (fresh, frozen, dried, canned and juiced)</li> <li>• milk, cheese and yogurt</li> <li>• meat, fish, eggs, soya, tofu, beans, nuts and seeds</li> <li>• butter, oil, margarine, sugar and syrup</li> </ul>	<p><b>Food preparation skills</b></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>
<b>Y10 D&amp;T</b>	NEA Skills 01	NEA Skills 02	NEA Launch	
	<ul style="list-style-type: none"> <li>• Exam practice questions CGP</li> </ul>	<ul style="list-style-type: none"> <li>• Exam practice questions CGP</li> <li>• Seneca / GCSE POD independent reading</li> </ul>	<ul style="list-style-type: none"> <li>• Exam practice questions CGP</li> <li>• Seneca / GCSE POD independent reading</li> <li>• Exam paper walk through 1</li> </ul>	
<b>Y11 D&amp;T</b>	NEA	NEA		
	<ul style="list-style-type: none"> <li>• Exam practice questions CGP</li> <li>• Seneca / GCSE POD independent reading</li> </ul>	<ul style="list-style-type: none"> <li>• Exam practice questions CGP</li> <li>• Seneca / GCSE POD independent reading</li> <li>• Exam paper walk through 2</li> <li>• Mock revision</li> </ul>	<ul style="list-style-type: none"> <li>• Exam practice questions CGP</li> <li>• Seneca / GCSE POD independent reading</li> <li>• Exam paper walk through 3</li> </ul>	

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