

		Product Design	Textiles	Food & Nutrition	3D Design
K e y s t a g e 3	Year 7	14 lesson rotation.			
		Environmental impact design. Design a floating device to be used to help during flooding.	Sea pollution & microplastics. Construction and manufacturing of fabrics.	Food and flavouring Understand and apply the principles of nutrition and health Cultural dishes cooked in Year 7: <ul style="list-style-type: none"> • Spring Rolls • Samosa • Jerk Chicken 	Bauhaus Stationary Holder Project Create a range of designs for a stationary holder inspired by the Bauhaus design movement. Construct a final design using plywood.
	Year 8	14 lesson rotation.			
		Product Design: 'Crumble' – programmable components.	Textiles – surface patterns Mexican-inspired screen printing and repeat patterns.	Food and nutrition – Pastry Understand and apply the principles of nutrition and health Pastry dishes cooked in Year 8: <ul style="list-style-type: none"> • Chocolate tart • Pastry boxes • Quiche 	Art Deco Architecture Use the study of Art Deco and the 'organic architecture' of Frank Lloyd Wright to design a skyscraper-inspired plant stand.
	Year 9	14 lesson rotation.			
		Recycling & Product Design Create a new product using recycled plastics as a basis.	Thermochromic materials & biomimicry Develop an understanding of thermochromic pigments and biomimicry in Textile Design	Food and nutrition – Pies Understand and apply the principles of nutrition and health Pastry dishes cooked in Year 9: <ul style="list-style-type: none"> • Cottage pie • Pastry pie • Adapted pie 	Eames Chair Design Develop 3D drawings and modelling skills to develop model chairs in response to Charles & Ray Eames iconic plywood & plastic furniture designs.

Key Stage 4	Year 10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
		<u>GCSE Art, Craft & Design: Project 1 – My Surroundings</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording	<u>GCSE Art, Craft & Design: Project 1 – My Surroundings</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording	<u>GCSE Art, Craft & Design: Project 1 – My Surroundings</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording	<u>GCSE Art, Craft & Design: Project 1 – My Surroundings</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording	<u>GCSE Art, Craft & Design: Favourite Things</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording	<u>GCSE Art, Craft & Design: Favourite Things</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 11	<u>GCSE Art, Craft & Design: Favourite Things</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording	<u>GCSE Art, Craft & Design: Favourite Things</u> AO1 Critical understanding AO2 Creative making AO3 Reflective recording	<u>GCSE Art, Craft & Design: Externally Set Task (EST) 40%</u>	<u>GCSE Art, Craft & Design: Externally Set Task (EST) 40%</u>	<u>GCSE Art, Craft & Design: Externally Set Task (EST) 40%</u> Final assessment – 10 hours	
Key Stage 4		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 10	<u>Eduqas Hospitality & Catering (Technical Award)</u> Unit 1 – Hospitality and employment roles. Food preparation skills and cooking	<u>Eduqas Hospitality & Catering (Technical Award)</u> Unit 1 – The economy and Health & Safety. Food preparation skills and cooking	<u>Eduqas Hospitality & Catering (Technical Award)</u> Unit 1 – Manual handling, HACCP & causes of illness and the role of the EHO. Food preparation skills and cooking	<u>Eduqas Hospitality & Catering (Technical Award)</u> Unit 1 – Food preparation techniques, garnishes & decoration. Food preparation skills and cooking	<u>Eduqas Hospitality & Catering (Technical Award)</u> Unit 2 – Impact of cooking, nutritional needs, food choice and planning documentation. Food preparation skills and cooking	<u>Eduqas Hospitality & Catering (Technical Award)</u> Unit 2 – Practise assessment based on a prior examined theme. Food preparation skills and cooking
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 11	<u>Eduqas Hospitality & Catering (Technical Award)</u>	<u>Eduqas Hospitality & Catering (Technical Award)</u>	<u>Eduqas Hospitality & Catering (Technical Award)</u>		<u>Eduqas Hospitality & Catering (Technical Award)</u>	

	Unit 1 – Legislation, HACCPs, role of the EHO. Food preparation skills and cooking	Unit 2 – Practise assessment based on a prior examined theme. Food preparation skills and cooking	Unit 1 – Externally set task. Examine nutritional needs, impact of cooking, food choice factors. Planning documentation. Final cook – 2 dishes in response to set scenario.	Final exam Unit 1: The hospitality and catering industry. 1h 20mins / 40% of qualification	
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