

		Product Design	Textiles	Food & Nutrition	3D Design	Graphics
Key Stage 3	Year 7	<i>10 lesson rotation.</i>				
		Memphis inspired clocks Create a range if designs for a clock using CAD/CAM inspired by the Memphis design movement.	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"> • Smoothies • Flapjacks • Croque monsieur 	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.	Environmental impact design. Design a floating device to be used to help during flooding.
	Year 8	<i>10 lesson rotation.</i>				
		Product Design: ‘Crumble’ – programmable components.	Textiles – surface patterns Mexican-inspired screen printing	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"> • Scones • Ragu • Curry 	USB Art Deco light Using the study of Art Deco Architecture as a starting point, design and make a USB lamp	3D Drawing Undertake studies in 3D drawing and rendering techniques.
	Year 9	<i>10 lesson rotation. Overarching theme for Year 9 – Designers and careers in Design & Technology</i>				
		Recycling & Product Design Create a new product using recycled plastics as a basis.	Thermochromic materials & biomimicry Develop an understanding of thermochromic	Food and nutrition – Pies Understand and apply the principles of nutrition and health Pastry dishes cooked in Year 9:	Chair Design Analyse the work of past and present designers as the basis of developing creative design ideas.	N/A

		pigments and biomimicry in Textile Design	<ul style="list-style-type: none"> • Scones • Curry • Brownies • Personalised dish 	Develop and communicate design ideas using annotated sketches, detailed plans, 3-D and mathematical modelling, oral and digital presentations and computer-based tools.			
Key Stage 4	Year 10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
		GCSE Art, Craft & Design: Project 1 – My Surroundings AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Project 1 – My Surroundings AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Project 1 – My Surroundings AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Project 1 – My Surroundings AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Favourite Things/Tools/Fruits AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Favourite Things Tools/Fruits AO1 Critical understanding AO2 Creative making AO3 Reflective recording
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 11	GCSE Art, Craft & Design: Favourite Things Tools/Fruits AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Favourite Things Tools/Fruits AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Externally Set Task (EST) 40%	GCSE Art, Craft & Design: Externally Set Task (EST) 40%	GCSE Art, Craft & Design: Externally Set Task (EST) 40% Final assessment – 10 hours	

K e y S t a g e	Autumn 1		Autumn 2		Spring 1		Spring 2		Summer 1		Summer 2		
	Y e a r 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	
Y e a r 11	<u>Eduqas Hospitality & Catering (Technical Award)</u> Unit 1 – Legislation, HACCPs, role of the EHO. 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	<u>Eduqas Hospitality & Catering (Technical Award)</u> 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.		<u>Eduqas Hospitality & Catering (Technical Award)</u> Final exam Unit 1: The hospitality and catering industry. 1h 20mins / 40% of qualification								