Subject: Design & Technology

St Antony's Roman Catholic School
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		Product Design	Resistant Materials	Food & Nutrition	Graphics
Key Stage 3	Year 7	**Memphis inspired clocks** Create a range of clock designs for Ikea using CAD/CAM inspired by the Memphis design movement. Learn to utilise 2D design to laser cut clock.	**Cross (Prayer/ worship aid)** Students will learn about the key elements in timber selection and joints. They will make a meaningful wooden symbol, such as a cross, which can be adapted to reflect different faiths, beliefs or universal symbols. Students will be introduced to laser cutting (CNC), an industry-standard manufacturing process, alongside quality control (QC) and the use of templates.	**Food and flavouring** Students learn important kitchen skills such as safety, hygiene, knife use, and measuring. Students are introduced to balanced diets and explore carbohydrates, protein, minerals and vitamins. Food practical lessons explore savoury and non savoury dishes **Fruit Smoothie** **Couscous Salad** **Tomato Soup** **Sweet or Savoury Scones**	**Floating Gardens** Research and ideas explored looking at the Flood crisis and climate change. Design a floating device to be used to help during flooding. Students will be developing prototypes to work towards solving a brief
	Year 8	**Programming** 'Crumble' – programmable components. Create light shows and moving mechanisms.	**Toy Plane project** Students develop knowledge of the design process and Quality control. Students learn about manufacture and drawing skills. The students will use pine wood and learn about sustainability. Students will learn the importance and the link between CAD, Spec drawing and manufacture.	**Food and nutrition –** Students build on their cooking and nutrition skills. Students explore raw meat safety, macronutrients and chemical reactions in cooking. Food practical lessons include: **Chicken or Vegetable Stir Fry** **Chocolate Brownies** **Macaroni Cheese** **Chilli Con Carne**	**3D Drawing** Undertake studies in 3D drawing and rendering techniques. Students will develop skills of working and will work to a design brief to develop packaging for a Food Company. CAD skills and hand drawing skills are developed.

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	Year 9	**Recycling & Product Design** Create a new product using recycled plastics as a basis. Learn to soldier your own circuit. Collect plastics to create a final lamp outcome.	**Basketball Cams project** The students will learn the basics of Cams and gear mechanisms. Further developing the design process and CNC knowledge on the laser cutter. CAD. CAM.	**Food and nutrition –** Students develop advanced cooking skills and learn more about nutrition, food safety, and presentation. They also explore Micronutrients, protein science, dietary requirements, sustainability and budgeting. Food Practical lessons include: **Eggs Three Ways (Poached, Scrambled and Omelette)** **Custard Tart** **Chicken or Paneer Curry** **Budget Meal Challenge**	**Trainer Design Project** Students analyze a design brief for a footwear brand, drawing inspiration from the Art Deco movement to inform their creative process. Through this project, students develop practical skills in isometric drawing, hand rendering, and Computer-Aided Design (CAD) to bring their unique trainer concepts to life.

Key Stage 4		**Autumn 1**	**Autumn 2**	**Spring 1**	**Spring 2**	**Summer 1**	**Summer 2**
	Year 10	GCSE Art, Craft & Design: Project 1 – **Urban Landscapes** AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Project 1 – **Urban Landscapes** AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Project 1 – **Urban Landscapes** AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Project 1 – **Urban Landscapes** AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: Project 1 – **Urban Landscapes** AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: **Still Life** 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: **Still Life** AO1 Critical understanding AO2 Creative making AO3 Reflective recording	GCSE Art, Craft & Design: **Still Life** 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	

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Key Stage 4		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Year 10	Eduqas Hospitality & Catering (Technical Award) Unit 1.1.1- Catering providers, types of service & establishments. Unit 2- practical skill development. Complex knife skills, pastry, cakes and aeration	Eduqas Hospitality & Catering (Technical Award) Unit 1.1.2– Standards and ratings. Jobs roles with the hospitality industry. Unit 2- Meeting customer needs and mini assessment. Student will cater for an event using practical skills learnt from Autumn 1	Eduqas Hospitality & Catering (Technical Award) Unit 1.2.1 – operations of front of house staff, stock control, dress codes and contracts. Unit 2- practical. High risk food handling, chicken disassembly and sea food	Eduqas Hospitality & Catering (Technical Award) Unit 1.3.2 – Food safety and food related ill health. Food premises responsibility and regulations. Unit 2- complex knife skill development. Working on sides, starter and deserts.	Eduqas Hospitality & Catering (Technical Award) Unit 1.4.1 Food related illnesses, preventative measures and EHO HACCP and environmental health officer. PPE Unit 2- Student introduced to mock brief	Eduqas Hospitality & Catering (Technical Award) Unit 2 – Practise assessment based on brief. Food preparation skills and cooking
		Autumn 1	**Autumn 2**	**Spring 1**	**Spring 2**	**Summer 1**	**Summer 2**
	Year 11	Eduqas Hospitality & Catering (Technical Award) Unit 1 – Legislation, HACCPS, role of the EHO. Food preparation skills and cooking	Eduqas Hospitality & Catering (Technical Award) Unit 2 – Practise assessment based on a prior examined theme. Food preparation skills and cooking	Eduqas Hospitality & Catering (Technical Award) 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.		Eduqas Hospitality & Catering (Technical Award) Final exam Unit 1: The hospitality and catering industry. 1h 20mins / 40% of qualification	