

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2	subject	
7	Transition	2D Design CAD/CAM	2D Design CAD/CAM	2D Design CAD/CAM	Design & make 'Summer fete'	Design & make 'Summer fete'	Graphics	
	Health and Safety, Sensory Descriptors. Group fruit salad, The eat well plate The function of ingredients Designing a new bread What's on a package? Design a sauce Homemade tomato sauce	Health and Safety, Sensory Descriptors. Group fruit salad, The eat well plate The function of ingredients Designing a new bread What's on a package? Design a sauce Homemade tomato sauce	Health and Safety, Sensory Descriptors. Group fruit salad, The eat well plate The function of ingredients Designing a new bread What's on a package? Design a sauce Homemade tomato sauce	Health and Safety, Sensory Descriptors. Group fruit salad, The eat well plate The function of ingredients Designing a new bread What's on a package? Design a sauce Homemade tomato sauce	Health and Safety, Sensory Descriptors. Group fruit salad, The eat well plate The function of ingredients Designing a new bread What's on a package? Design a sauce Homemade tomato sauce	Design & make 'Summer fete'	Design & make 'Summer fete'	Food
	Transition	Transition	Art Deco jewellery	Art Deco jewellery	Design & make 'Summer fete'	Design & make 'Summer fete'	RM	
	Transition	Who am I?- Basic Skills	Who am I?- Basic Skills	Who am I?- Basic Skills	Design & make 'Summer fete'	Design & make 'Summer fete'	Textiles	
8	3D design CAD/CAM	3D design CAD/CAM	3D design CAD/CAM	3D design CAD/CAM	Design & Make 'Celebration'	Design & Make 'Celebration'	Graphics	
	Where does our food come from Seasons and Food miles Planning meals for special diets Food Poisoning microbial experiment Party time!	Where does our food come from Seasons and Food miles Planning meals for special diets Food Poisoning microbial experiment Party time!	Where does our food come from Seasons and Food miles Planning meals for special diets Food Poisoning microbial experiment Party time!	Where does our food come from Seasons and Food miles Planning meals for special diets Food Poisoning microbial experiment Party time!	Design & Make 'Celebration'	Design & Make 'Celebration'	Food	
	Candle holder	Candle holder	Candle holder	Candle holder	Design & Make 'Celebration'	Design & Make 'Celebration'	RM	
	The Sea – gift	The Sea – gift	The Sea – gift	The Sea – gift	Design & Make 'Celebration'	Design & Make 'Celebration'	Textiles	
9	Formal Drawing	CAD	Machining Centre lathe	Bench work	Preparation for Controlled assessment	Preparation for Controlled assessment	Engineering	
	Bench work / metal	Bench work / metal	Unit 2 research & development of design ideas	Practical skills	Animal Habitat Project	Animal Habitat Project	Creative studies	
	Cooking and Food preparation	The science of food	.. Health & Diet	Food commodities- starchy carbohydrate Cooking and Food Preparation	Where does food come from	Food commodities-fruit and vegetables	Food & cookery	
10	Benchwork/ Design assignment	Bench work	Machining Centre lathe	Controlled assessment - design development	Controlled assessment - design development- prototyping	Controlled assessment- practical	Engineering	
	Practical/Design Assignment	Practical/Design Assignment	Unit 2 research & development of design ideas	Unit 1 Exploring craft and enterprise skills	Unit 4 Produce final craft work	Unit 4 Produce final craft work / consolidation of units 1&2	Creative studies	
	Principles of nutrition Energy (PAL, BMR) Macronutrients- Fat, protein, carbohydrate Micronutrients- Water soluble vitamins Fat soluble vitamins Water and dietary fibre (NSP)	Food commodities Milk Cheese Yogurt Cream Provenance Origins Processing Classification Nutritional value Food science Food hygiene and safety Preparation Cooking storage	Food commodities Meat and poultry Provenance Origins Processing Classification Nutritional value Food science Food hygiene and safety Preparation Cooking storage	Food commodities Fish Provenance Origins Processing Classification Nutritional value Food science Food hygiene and safety Preparation Cooking Storage Butter, olis, margarine, sugar, syrup	Unit 1 Preparing to cook	Unit 1 Preparing to cook	Food & cookery	
	Controlled assessment - research	Controlled assessment -design	Controlled assessment – design development	Controlled assessment - design development - prototyping	Controlled assessment – consolidating design - making prototype	Controlled assessment – consolidating design - making prototype	RM	
11	Practical Exam /design assignment	Practical Exam /design assignment	Practical Exam /design assignment	Exam preparation and revision	Exam preparation and revision		Engineering	
	Unit 4 - Produce final craft work	Unit 4 - Produce final craft work	Unit 3 – respond to a craft brief(externally assessed unit)	Unit 3 – respond to a craft brief(externally assessed unit)	Units 1,2,4 Consolidation	Units 1,2,4 Consolidation	Creative studies	
	Controlled Assignment A523 Making a Quality Product	Controlled Assignment A523 Making a Quality Product	Controlled Assignment A523 Making a Quality Product	Exam preparation and revision	Exam preparation and revision		Food technology	
	Controlled assessment	Practical exam Mock Revision	Practical Exam Write up / revision	Exam preparation and revision	Exam preparation and revision		Catering	

