Food, Textiles, Technology KS3						
Year	**Autumn 1**	**Autumn 2**	**Spring 1**	**Spring 2**	**Summer 1**	**Summer 2**
7	**Design Process** -Design for environments -Rapid Design -Biomimicry -Design Movement influenced 1pt and 2pt Perspective Drawing Product Analysis	Sustainability Introduction Isometric Drawing with IsoSketch tools. Key skills in isometric drawing Crating	Design enhancement and annotation Timbers basic theory Designing personalised wooden puzzles Evaluation	TinkerCAD Introduction and design challenge.	Textiles room H&S Textile and fibre basics. Textile equipment. Hand sewing hanging decorations	Hygiene and safety tasks Basic food preparation and cooking techniques including pizza toasts, rock cakes and a fruit salad.
8	Workshop H&S Mechanisms project research, analysis, specification and designing.	Development and modelling of ideas, production of toys and evaluations.	Food safety and hygiene Basic recipes	Eatwell Guide and Healthy Eating Chopping techniques, Raising agents More complex recipes	Textiles room H&S Drawstring bag project, research, product analysis, design ideas.	Development of drawstring bag using hand sewing and machine sewing skills.
9	Creative clocks project focusing on a specific problem and user using selected inspirations e.g. Art Deco.	Development of ideas with sketch, and scale models. Then clock production and evaluation of clocks.	Food Poisoning & Bacterial growth Preparation techniques	Balanced meals and complex recipes Environmental issues Recipe modification Carbohydrate based meals	Equipment cases project, research, understanding of fibres and sustainability in textiles, design ideas.	Development of equipment cases using printing, hand sewing and machine sewing skills.
Design Technology GCSE						
10	Unit 1a - New and Emerging	Unit 2a - Energy, Materials,	Unit 2b - Energy, Materials,	Unit 3 - Materials	Unit 4 - Common Specialist	Unit 5B - Timber

	Technologies Workshop H&S refresh Focused Practical Tasks Begin Wooden Tea Tray Project	Systems and Devices Wooden Tea Tray Project Focused practical demonstrations based on exam focus.	Systems and Devices Collection Box Project	Completion of Collection Box Project Technical drawing skills	Technical Principles	Based Materials
11	Unit 6 - Designing Principles NEA Project	Unit 7 - Making Principles NEA Project	NEA Project	NEA Project Exam revision	Exam revision	Exam

Food Technology GCSE						
Year	**Autumn 1**	**Autumn 2**	**Spring 1**	**Spring 2**	**Summer 1**	**Summer 2**
10	Food contamination & spoilage Technical skills - preparation techniques	Nutritional needs and Health Food science - Cooking methods	Factors affecting food choice Functional and Chemical properties of food	Balanced diets Nutritional analysis Recipe modification	Food Provenance Environmental impact and sustainability	Food Production Complex recipes and dovetailing
11	NEA - Investigation Task (15% GCSE)	Technological Foods and revision of nutrients Mock exam	NEA - Food Preparation Task (Research, making, Evaluating) 35% of grade	NEA - Final completion Exam revision - Food Science	Exam revision Sustainability/Environmental issues	Exams

Textiles GCSE						
Year	**Autumn 1**	**Autumn 2**	**Spring 1**	**Spring 2**	**Summer 1**	**Summer 2**
10	Unit 6 - In-depeth knowledge of Textiles and fibres Technical file development of construction techniques	Unit 5 - Materials: Papers and cards, Timbers, Metals, Polymers Decorative cushion cover project	Unit 1 - New and emerging Technology in our world. Sustainability competition project	Unit 2 - Smart materials, Composites & Technical Textiles Mini NEA	Unit 7 - Designing and making Principles Mini NEA	Unit 7 - Designing and making Principles NEA
11	Unit 3 - Electronics Unit 4 - Mechanisms NEA project	NEA project Mock exam	NEA project	NEA - Final completion Exam revision	Exam revision	Exams