

Design Technology

	Learning Phase 1	Learning Phase 2	Learning Phase 3	Learning Phase 4
Year 7 (Carousel)	Foundation Foods and Skills (Food)	Key skills and construction in Textiles		
	Foundation Materials and Design	Systems 01 Simple electronics	CAD/CAM skills 01 (Short unit to be delivered during phase 1 or 2)	
Year 8	Nutrition 'Staple Foods'	Assessment task 'Pizza Product'	Design and construction 'Pencil Case'	
	Mechanisms 01 Cams/gears	Graphic Products	Mechanisms 02 Levers	Systems 02 Control Microbit
Year 9	'World foods' Savoury Meals	'World foods' Savoury Meals	'Food Investigation'	
	Mechanisms 03 Linkages	Systems 03	CAD/CAM skills 02 (Short unit to be delivered during phase 1 or 2)	
Year 10 & 11	CAMBRIDGE NATIONAL LEVELS 1&2 Child Development Exam Topics covered Learning objective 1: Reproduction and parental responsibility Coursework moderated unit: The equipment needs for babies and young children in a nursery setting Developing an understanding of the factors to be considered when choosing appropriate equipment to meet all of these needs. Nutrition and hygiene practices The opportunity to investigate feeding solutions, comparing these to nutritional requirements and evaluating the outcomes.	Learning objective 2: Antenatal care, preparation for birth, Coursework moderated unit: The development norms from birth to five years The stages and benefits of play. How to develop activities to observe development norms in children up to the age of five. This topic will include researching, planning and carrying out activities with a child and observing and evaluating these activities.	Learning objective 3: Postnatal checks, postnatal provision and conditions for development	Learning objectives 4 & 5 Childhood illnesses and child safety.
	Food Preparation and Nutrition Exam topics covered: Students must be able to make the connections between theory and practice to apply their understanding of food and nutrition to practical preparation.	Topics and themes have been grouped to help teach the students. The topics are: <ol style="list-style-type: none"> 1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance 	The range of food and ingredients studied will reflect the recommended guidelines for a healthy diet based on the main food commodity groups. Food groups include: <ul style="list-style-type: none"> • bread, cereals, flour, oats, rice, potatoes and pasta • fruit and vegetables (fresh, frozen, dried, canned and juiced) 	Food preparation skills Twelve skill groups have been integrated throughout the GCSE course and students will demonstrate how and when these food preparation skills can be applied and combined to achieve specific outcomes.

			<ul style="list-style-type: none"> • milk, cheese and yogurt • meat, fish, eggs, soya, tofu, beans, nuts and seeds • butter, oil, margarine, sugar and syrup 	
Y10 D&T	NEA Skills 01	NEA Skills 02	NEA Launch	
	<ul style="list-style-type: none"> • Exam practice questions CGP 	<ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading 	<ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading • Exam paper walk through 1 	
Y11 D&T	NEA	NEA		
	<ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading 	<ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading • Exam paper walk through 2 • Mock revision 	<ul style="list-style-type: none"> • Exam practice questions CGP • Seneca / GCSE POD independent reading • Exam paper walk through 3 • Exam revision 	
Y12/13 Prod Des	<ul style="list-style-type: none"> • NEA Skills (Y12) • NEA (Y13) • Foundation Exam vocab/ materials/ processes (Y12) • Common Exam questions walk throughs – Paper 1 (Y12/13) 	<ul style="list-style-type: none"> • NEA (Y12/13) • Common Exam questions walk throughs – Paper 1 /2 (Y12/13) 	<ul style="list-style-type: none"> • NEA (Y12/13) • Exam questions walk throughs – paper 2(Y12/13) 	<ul style="list-style-type: none"> • NEA (Y12) • Exam questions review – (Y12)