Subject Information

	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		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 Pop up mechanisms	Systems 01 Simple electronics	
Year 9	'World foods' Savoury Meals Design Development 1 Mood Light	'World foods' Savoury Meals Design Development 1 Flat pack chairs	'Food Investigation' 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	Learning objective 2: Antenatal care, preparation for birth,	Postnatal checks, postnatal provision and conditions for development	Learning objectives 4 & 5 Childhood illnesses and child safety.
	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.	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.		

	Nutrition and hygiene practices The opportunity to investigate feeding solutions, comparing these to nutritional requirements and evaluating the outcomes. 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.	This topic will include researching, planning and carrying out activities with a child and observing and evaluating these activities. Topics and themes have been grouped to help teach the students. The topics are: 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: • bread, cereals, flour, oats, rice, potatoes and pasta • fruit and vegetables (fresh, frozen, dried, canned and juiced) • milk, cheese and yogurt • meat, fish, eggs, soya, tofu, beans, nuts and seeds • butter, oil, margarine, sugar and syrup	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.
Y10	NEA Skills 01	NEA Skills 02	NEA Launch	
D&T	Exam practice questions CGP	Exam practice questions CGP Seneca / GCSE POD independent reading	 Exam practice questions CGP Seneca / GCSE POD independent reading Exam paper walk through 1 	
Y11 D&T	NEA	NEA		
Dai	 Exam practice questions CGP Seneca / GCSE POD independent reading 	 Exam practice questions CGP Seneca / GCSE POD independent reading Exam paper walk through 2 Mock revision 	 Exam practice questions CGP Seneca / GCSE POD independent reading Exam paper walk through 3 	

			 Exam revision 	
Y12/13	NEA Skills (Y12)	• NEA (Y12/13)	• NEA (Y12/13)	• NEA (Y12)
	 NEA (Y13) 	Common Exam	 Exam questions 	 Exam questions review –
Prod	 Foundation Exam 	questions walk	walk throughs –	(Y12)
Des	vocab/ materials/	throughs – Paper 1/2	paper 2(Y12/13)	, ,
	processes (Y12)	(Y12/13)		
	Common Exam			
	questions walk			
	throughs – Paper 1			
	(Y12/13)			