

Faculty 5 Year Plan 2025 - 2030

Faculty Name: Technology

		Term 1		Term 2		Term 3	
		Carousel 1 – Cooking and Nutrition			Carousel 2 – Design and Technology		
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7		NUTRITION: Why do we eat food? Eatwell guide HYGIENE AND SAFETY KNIFE SKILLS: Using knives safely- fruit salad ENERGY IN FOOD USING THE HOB SAFELY- Deli pasta Vegetables-vitamins & minerals	Weights and measures Macro micronutrients Assessment 1 USING THE OVEN SAFELY- fruit crumble – carbohydrates rubbing- in method Breakfast muffins-protein Cookies-shaping food, batch production	Nutritional needs of different age groups Literacy: Organoleptic Evaluation Assessment 2 Cultural & religious influences on food Pancakes -Lent Self-review-practical skills	Theory: Health and safety in the workshop. Theory: Colour psychology, typography, Foundation Knowledge of Materials: Papers and Boards Intro to project: Tea light holder – Research and Designing Skills	Project: Tea light holder – Designing and making skills: One point perspective drawing skills, iterative design through: ideas, planning and development skills.	Practical skills: Tea light holder – CAD - Techsoft 2D Design, CAM – Laser cutter. CAD – Photoshop CAM - printing
Year 8		NUTRITION RECAP: Nutrients and the Eatwell Guide FOOD SAFETY- bacteria. CRITICAL TEMPERATURES - High and low risk foods. ASSESSMENT 1 COMMODITIES – meat - burgers Poultry – sizzling stir-fry	COMMODITIES cereals: pizza Potatoes, rice & oats, Soya, beans, nuts & seeds FACTORS AFFECTING FOOD CHOICE Dairy & alternatives: cheesecake Milk, cheese, yoghurt, eggs	FACTORS AFFECTING FOOD CHOICE Allergies intolerances: Sensory analysis-scones Making scones diet and lifestyle; vegan/vegetarian gluten free Mac n Cheese Whats on a label? Self review-practical skills	Theory: Foundation Knowledge of Mechanical Devices: Levers & Motion Project: Mechanical Toy Project – Research and Designing Skills	Theory: Natural and Manufactured timber Project: Mechanical Toy Project – Designing and making skills: iterative design through ideas - annotated sketches, planning - using card modelling and development skills including QC.	Practical skills: Mechanical toy project – CAD - Techsoft 2D Design, CAM – Laser cutter. - Safe and accurate use of wood working tools and equipment.
Year 9		Eatwell Guide and nutrients recap FOOD SCIENCE- cooking of food and heat transfer How cooking affects sensory and nutritional properties Practical skills: Chilli Beef Tacos Sausage Rolls	FUNCTIONAL AND CHEMICAL PROPERTIES OF FOOD - shortening and aeration - denaturing and coagulation Caramelisation, dextrinization, gelatinisation Raising agents -mechanical, biological, chemical Practical skills: Banana cake, Quiche /chicken goujons	FOOD PROVENANCE Practical skills Swiss roll SEASONAL/FOOD MILES FOOD CHOICE Practical skills Cultural diets/religion British & international cuisine Practical skills Samosas Cottage Pie	Theory: Foundation Knowledge of Electronics Theory: Foundation knowledge of metals Project: Jewellery project - Research and Designing Skills	Project: Jewellery project – Designing and making skills: iterative design through ideas - annotated sketches, planning - using card modelling and development skills including quality control. – Practical Skills including CAD CAM	Project: Jewellery project – Practical and Evaluation Skills CAD - Techsoft 2D Design, Photoshop CAM – Laser cutter. printing - Safe and accurate use of metal working tools and equipment.
Year 10	DT	Theory: Design and Technology and our World including Energy generation and storage. NEA Mock: Design and making principles assignment: Illuminate Project – Analysis of a Context and Brief, Research, Client Profile and Manufacturing Specification skills.	Theory: Smart materials, composites and technical textiles. NEA Mock: Design and making principles assignment: Illuminate Project – Ideas and Development Skills inc. CAD.	Theory: Electronic systems and programmable components Theory: Mechanical components and devices. NEA Mock: Design and making principles assignment: Illuminate Project – Development and Practical skills, H&S, Risk Assessments.	Theory: Materials and their working properties – paper and boards, Natural and manufactured timber. NEA Mock: Design and making principles assignment: Illuminate Project – Practical skills, H&S, Risk Assessments, Planning documents.	Theory: Materials and their working properties – polymers, metals and textiles NEA Mock: Design and making principles assignment: Illuminate Project – Evaluation Skills.	Theory: In-depth knowledge of natural and manufactured timber. Introduction to NEA CONTEXTS: Task Analysis
	H&C	Unit 1: Hospitality and catering provision 1.1.1Hospitality and catering providers	1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision	How Hospitality and Catering Provisions Operate 1.2.1 Operation of front and back of House	Health and Safety in Hospitality and Catering 1.3.1 Health and safety in H&C provision 1.3.2 Food safety	Food Safety in Hospitality and Catering 1.4.1-1.4.2 Food related causes and symptoms of ill-health	Preparing for Unit 1 Assessment The written exam Revision

		1.1.2 Working in the hospitality and catering industry Development of practical skills	Development of practical skills.	1.2.2 Customer requirements in hospitality and catering 1.2.3 H&C provision to meet specific requirements Development of practical skills.	Development of practical skills.	1.4.3 Preventative control measures of food induced ill-health 1.4.4 The Environmental Health Officer Development of practical skills. Presentation techniques	Development of practical skills. Presentation techniques
Year 11	DT	NEA (35 hours) Designing and Making principles-apply core knowledge, skills and understanding Theory Revision: Design and Technology and our World including Energy generation and storage.	NEA (35 hours) Designing and Making principles-apply core knowledge, skills and understanding Theory Revision: Smart materials, composites and technical textiles.	NEA (35 hours) Designing and Making principles-apply core knowledge, skills and understanding Theory Revision: Electronic systems and programmable components Theory: Mechanical components and devices.	NEA (35 hours) Designing and Making principles-apply core knowledge, skills and understanding Theory Revision: Materials and their working properties – paper and boards, Natural and manufactured timber.	Theory Revision: Materials and their working properties – polymers, metals and textiles Theory Revision: In-depth knowledge of natural and manufactured timber.	
	H&C	Unit 2: The Importance of Nutrition 2.1.1 Understanding the importance of nutrition: Macro and micronutrients, water & dietary fibre, balanced diet, special dietary needs 2.1.2 how cooking methods can impact nutritional value	Menu Planning 2.2.1 factors affecting menu planning 2.2.2How to plan production Begin NEA (12 hours of independent coursework) Mock practical and written examination	Continue NEA Controlled Assessment practical: examination	After practical continuation of NEA 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance Revision: Unit 1	Revision: Unit 1 Revision: all units	