

Technology year Plan 2022-2023

Half Term	Year 7	Year 8	Year 9	Year 10		Year 11	
Autumn 1	Food- Basic skills and nutrition Textiles – Apron project and product analysis	Food- Picnic foods and time plans. Textiles- Cushion and artist research.	Food- Cultural foods and food science experiment. Textiles- Monsters and final design.	<u>DT</u> Materials and properties. Energy generation.	<u>FOOD</u> Nutrition	<u>DT</u> NEA – (set by AQA) Research	<u>FOOD</u> NEA 1 Food science experiment set by EDUQAS.
Autumn 2	DT -Boat project and evaluation	DT- Phone holder and Ideas.	DT- Balance toy and analysis & specification.	Forces & Storage. Stressors designing.	Food and health	NEA – (set by AQA) Practical	NEA 2 – (set by EDUQAS) Research
Spring 1	All students will complete a 10-week rotation	All students will complete a 10-week rotation	All students will complete a 10-week rotation	Using and working with materials and prototypes.	The science of food- cooking techniques	NEA – (set by AQA) Practical	NEA 2 – (set by EDUQAS) Practical exam
Spring 2				Specialist techniques and processes. Scales of production.	The science of food- changing properties.	NEA – (set by AQA) Evaluation Exam revision	NEA 2 – (set by EDUQAS) Evaluation Exam revision
Summer 1				Surface treatments and selection of materials.	Food spoilage and where food comes from.	Exam Revision	Exam Revision
Summer 2				Primary and secondary data. Design strategy.	Food choice and NEA1 experiment preparation.		



IN YEAR 10 & 11 THESE TOPICS WILL BE INTERWOVEN WITH PRACTICAL PROJECTS/LESSONS TO SUPPORT THE LEARNING OF EACH INDIVIDUAL STUDENT.

