

9	Curriculum Topics:	Curriculum Topics:	Curriculum Topics:	Curriculum Topics:	Curriculum Topics:	Curriculum Topics:
	<p>Materials : USB Light Textiles: Surface pattern and designers Food: Weights/Measures Energy Balance Nutrition Religion/Morals</p> <p>3 way rotation every term</p>	<p>Materials : USB Light Textiles: Surface pattern and designers Food: Weights/Measures Energy Balance Nutrition Religion/Morals</p> <p>3 way rotation every term</p>	<p>Materials : USB Light Textiles: Surface pattern and designers Food: Weights/Measures Energy Balance Nutrition Religion/Morals</p> <p>3 way rotation every term</p>	<p>Materials : USB Light Textiles: Surface pattern and designers Food: Weights/Measures Energy Balance Nutrition Religion/Morals</p> <p>3 way rotation every term</p>	<p>Materials : USB Light Textiles: Surface pattern and designers Food: Weights/Measures Energy Balance Nutrition Religion/Morals</p> <p>3 way rotation every term</p>	<p>Materials : USB Light Textiles: Surface pattern and designers Food: Weights/Measures Energy Balance Nutrition Religion/Morals</p> <p>3 way rotation every term</p>
Links with previous topics:	Links with previous topics:	Links with previous topics:	Links with previous topics:	Links with previous topics:	Links with previous topics:	Links with previous topics:
<p>Materials: Use of plastics and woods Designing, Modelling ACCESS FM Textiles: Use of textiles skills to print and sew To design to investigate to analyse Food: Nutrients in certain foods and effect on health. Building on allergies and intolerances and building on specific dietary needs</p>	<p>Materials: Use of plastics and woods Designing, Modelling ACCESS FM Textiles: Use of textiles skills to print and sew To design to investigate to analyse Food: Nutrients in certain foods and effect on health. Building on allergies and intolerances and building on specific dietary needs</p>	<p>Materials: Use of plastics and woods Designing, Modelling ACCESS FM Textiles: Use of textiles skills to print and sew To design to investigate to analyse Food: Nutrients in certain foods and effect on health. Building on allergies and intolerances and building on specific dietary needs</p>	<p>Materials: Use of plastics and woods Designing, Modelling ACCESS FM Textiles: Use of textiles skills to print and sew To design to investigate to analyse Food: Nutrients in certain foods and effect on health. Building on allergies and intolerances and building on specific dietary needs</p>	<p>Materials: Use of plastics and woods Designing, Modelling ACCESS FM Textiles: Use of textiles skills to print and sew To design to investigate to analyse Food: Nutrients in certain foods and effect on health. Building on allergies and intolerances and building on specific dietary needs</p>	<p>Materials: Use of plastics and woods Designing, Modelling ACCESS FM Textiles: Use of textiles skills to print and sew To design to investigate to analyse Food: Nutrients in certain foods and effect on health. Building on allergies and intolerances and building on specific dietary needs</p>	<p>Materials: Use of plastics and woods Designing, Modelling ACCESS FM Textiles: Use of textiles skills to print and sew To design to investigate to analyse Food: Nutrients in certain foods and effect on health. Building on allergies and intolerances and building on specific dietary needs</p>

	Assessments: 2 Written assessments Practical outcome Materials and Textiles Design work Research work	Assessments: 2 Written assessments Practical outcome Materials and Textiles Design work Research work	Assessments: 2 Written assessments Practical outcome Materials and Textiles Design work Research work	Assessments: 2 Written assessments Practical outcome Materials and Textiles Design work Research work	Assessments: 2 Written assessments Practical outcome Materials and Textiles Design work Research work	Assessments: 2 Written assessments Practical outcome Materials and Textiles Design work Research work

Product Design: starting the major Y11 NEA coursework Exam theory Mechanisms

10	<p>Curriculum Topics:</p> <p>Product Design: Desk Tidy exam theory Plastics woods metals</p> <p>Hospitality Catering Macronutrients Nutritional needs of people</p> <p>Construction Unit 2 Construction in society</p>	<p>Curriculum Topics:</p> <p>Product Design: Desk Tidy exam theory Processes</p> <p>Hospitality and Catering Planning and suitable dishes The environment</p> <p>Construction Unit 2 Construction in society</p>	<p>Curriculum Topics:</p> <p>Product Design: Practice exam board NEA Task exam theory Sustainability 6Rs</p> <p>Hospitality and Catering How menus meet the needs of the customer</p> <p>Construction Unit 2 Construction in society</p>	<p>Curriculum Topics:</p> <p>Product Design: Practice exam board NEA Task exam theory Material properties</p> <p>Hospitality and Catering The sound of food The smell of food The taste</p> <p>Construction Unit 5 Carpentry and Joinery</p>	<p>Curriculum Topics:</p> <p>Product Design: starting the major Y11 NEA coursework Exam theory Mechanisms</p> <p>Hospitality and Catering Production planning of food</p> <p>Construction Unit 5 Carpentry and Joinery</p>	<p>Curriculum Topics:</p> <p>Product Design: starting the major Y11 NEA coursework Exam theory Inclusion and anthropometrics</p> <p>Hospitality and Catering Food causing ill health</p> <p>Construction Unit 5 Carpentry and Joinery</p>
	<p>Links with previous topics:</p> <p>Product Design ACCESS FM designing, developing ideas Material usage why we choose materials</p> <p>Food Macronutrients And Nutritional needs of different groups of people</p> <p>Construction The needs of others Drawing The impact of construction on the environment Unit 1 Theory The built environment The role of construction</p>	<p>Links with previous topics:</p> <p>Product Design ACCESS FM designing, developing ideas How we make the product different manufacturing techniques Drilling cutting shaping plastic processes from KS3</p> <p>Food Understanding the dietary needs of others. Food miles Fair trade foods</p> <p>Construction The needs of others Drawing Unit 1 Theory The built environment The role of construction</p>	<p>Links with previous topics:</p> <p>Product Design ACCESS FM designing, developing ideas How we make the product different manufacturing techniques Drilling cutting shaping plastic processes from KS3 The 6 R and the environment</p> <p>Food Dietary requirements Religion and moral beliefs</p> <p>Construction The needs of others Drawing Unit 1 Theory The built environment</p>	<p>Links with previous topics:</p> <p>Product Design Properties of wood plastics and metals Look at forces on these materials</p> <p>Food Food allergies Food Fears</p> <p>Construction Measuring, Use of wood tools Use of machinery and equipment safe working practices Unit 1 Theory The built environment The role of construction Math area problems</p>	<p>Links with previous topics:</p> <p>Product Design Linkages CAMS Movement types</p> <p>Food Writing up menus the ingredients quantities etc.</p> <p>Menu preparation Amount of people</p> <p>Construction Measuring, Use of wood tools Use of machinery and equipment safe working practices Unit 1 Theory The built environment The role of construction Math area problems</p>	<p>Links with previous topics:</p> <p>Product Design Designing for specific users Look at sizes shapes and data</p> <p>Food Bacteria Food poisoning</p> <p>Construction Measuring, Use of wood tools Use of machinery and equipment safe working practices Unit 1 Theory The built environment The role of construction Math area problems</p>

<p>Math area problems Insulation, Sound material Foundations</p>	<p>Math area problems Insulation, Sound material Foundations</p> <p>The impact of construction on the environment</p>	<p>The role of construction Math area problems Insulation, Sound material Foundations</p> <p>The impact of construction on the environment</p>	<p>Insulation, Sound material Foundations</p>	<p>Insulation, Sound material Foundations</p>	<p>Insulation, Sound material Foundations</p>
<p>Assessments: Product Design Assessed project against exam criteria Research/Specification/Designing/Modelling/Making skills/Evaluating 100 Marks Mock exam questions Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 2 Criteria</p>	<p>Assessments: Product Design Assessed project against exam criteria Research/Specification/Designing/Modelling/Making skills/Evaluating 100 Marks Mock exam questions Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 2 Criteria</p>	<p>Assessments: Product Design Assessed project against exam criteria Research/Specification/Designing/Modelling/Making skills/Evaluating Mock exam questions 100 Marks Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 2 Criteria</p>	<p>Assessments: Product Design Assessed project against exam criteria Research/Specification/Designing/Modelling/Making skills/Evaluating Mock exam questions 100 Marks Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 5 Criteria</p>	<p>Assessments: Product Design Assessed project against exam criteria Research/Specification/Designing/Modelling/Making skills/Evaluating Mock exam questions 100 Marks Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 5 Criteria</p>	<p>Assessments: Product Design Assessed project against exam criteria Research/Specification/Designing/Modelling/Making skills/Evaluating Mock exam questions 100 Marks Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 5 Criteria</p>

<p>1 1</p>	<p>Curriculum Topics: Product Design Major NEA exam criteria Research/Specification/ Designing/Modelling/Ma king skills/Evaluating 100 Marks Theory All of Year 10 theory Recap</p> <p>Food NEA coursework AC1-AC25 Construction Unit 3 Maths and science Algebra, Volume, Area, Thermal expansion/contraction Material under force</p>	<p>Curriculum Topics: Product Design Major NEA exam criteria Research/Specification/ Designing/Modelling/Ma king skills/Evaluating 100 Marks Theory All of Year 10 theory Recap</p> <p>Food NEA coursework Food Practical trail AC1-AC25 Construction Unit 3 Maths and science Algebra, Volume, Area, Thermal expansion/contraction Material under force</p>	<p>Curriculum Topics: Product Design Major NEA exam criteria Research/Specification/ Designing/Modelling/Ma king skills/Evaluating 100 Marks Theory All of Year 10 theory Recap</p> <p>Food NEA coursework AC1-AC25 Construction Unit 1 Theory The built environment The role of construction Math area problems Insulation, Sound material Foundations</p>	<p>Curriculum Topics: Product Design Theory All of Year 10 theory Recap Mock exam Major NEA exam criteria Research/Specification/ Designing/Modelling/Ma king skills/Evaluating 100 Marks</p> <p>Food NEA coursework Food Practical real AC1-AC25 Unit 1 Theory The built environment Unit 1 Theory The built environment The role of construction The built environment Math area problems Insulation, Sound material Foundations</p>	<p>Curriculum Topics: Product Design Theory All of Year 10 theory Recap</p> <p>Food Theory All of Y10 and Y11 Recap real exam Construction All of Y10 and Y11 Recap real exam</p> <p>Food NEA coursework AC1-AC25 Unit 1 Theory The built environment Unit 1 Theory The built environment The role of construction Math area problems Insulation, Sound material Foundations</p>	<p>Curriculum Topics: Product Design Course completed Food NEA Course Completed Construction 4 units completed</p>
	<p>Links with previous topics: Recapping over all of Year 10 theory Project coursework structure of Y10 term 1 and term 2 applying to term 3 and Y11</p>	<p>Links with previous topics: Recapping over all of Year 10 theory Project coursework structure of Y10 term 1 and term 2 applying to term 3 and Y11</p>	<p>Links with previous topics: Recapping over all of Year 10 theory Project coursework structure of Y10 term 1 and term 2 applying to term 3 and Y11</p>	<p>Links with previous topics: Recapping over all of Year 10 theory Project coursework structure of Y10 term 1 and term 2 applying to term 3 and Y11</p>	<p>Links with previous topics: Recapping over all of Year 10 theory</p>	

<p>Assessments: Theory questions 100 Marks on NEA Investigating Design possibilities 10 Specification 10 Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 3 Criteria</p>	<p>Assessments: Mock exam 100 Marks on NEA Generating ideas 20 marks Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 3 Criteria</p>	<p>Assessments: Theory questions 100 Marks on NEA Developing Design ideas 20 Production prototype 20 Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 1 Criteria</p>	<p>Assessments: Theory questions Mock exam Developing Design ideas 20 Production prototype 20 Evaluation 20 Food Assessed against exam board criteria AC1-AC5.2 Construction 25% Unit 1 Criteria</p>	<p>Assessments: Theory questions Mock exam</p>	
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