

Art, D.T. and Food Technology – KS3 Units Taught:

	Year 7	Year 8	Year 9
Art	Still life	Pop Art	Identity
	Portraiture	Mexican day of the dead	
	Viewpoints	Natural forms	
DT	Organisation station	Memphis clock design time	Timber trinkets
Food	Knife handling & health and safety	Staple foods	Cultural food
	Cooking methods & recipe reading	Cooking methods & recipe reading	Cooking methods & recipe reading & dish design
	Cooking of various savoury and sweet dishes	Cooking of various savoury and sweet dishes	Cooking of various savoury, sweet and meat dishes

KS4 Units Taught:

DT	Year 10	Year 11
Autumn Term	Designing principles	Common specialist technical principles.
	Materials and their working properties.	
Spring Term	Energy, materials, systems and devices.	New and emerging technologies.
		Timber based materials.
Summer Term	Making principles	

Food	Year 10	Year 11
Autumn Term	Food safety	NEA 1
	Cooking of a variety of pastry dishes	NEA 2
Spring Term	Meat and poultry	NEA 2
	Cooking methods	Revision and written exam preparation
Summer Term	Food science	
	Mock practical NEA Written PPE	

Art	Year 10	Year 11
Autumn Term	Natural forms media exploration	Culture
Spring Term	Expressionism	Externally set assignment (set by (AQA)
Summer Term	Culture	